S.C. Pannell,

`Sunrise 99` McLaren Vale Grenache 2022 McLaren Vale, South Australia, Australia





Grape Varieties	100% Grenache
Winemaker	Stephen Pannell
Closure	Screwcap
ABV	14.5%
Acidity	6.5g/L
Wine pH	3.33
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

In a very short space of time, Stephen Pannell has gone from being one of Australia's best and brightest young talents to one of their most lauded winemakers. He is a two-time winner of the fabled Jimmy Watson Trophy, the most prestigious wine award in Australia, and also won the top prize at the Alternative Varietals Wine Show three times. Stephen moved into his own McLaren Vale winery in 2014, and now owns 36 hectares of vineyard. This control over his fruit has enabled him to take quality to an even higher level. One of the key factors behind his success is the freshness in all his wines, something he achieves by picking earlier. "I can only pick early due to better viticulture". As with all his wine projects, Stephen's winemaking philosophy remains steadfast: fruit grown in the right place with considerable attention in the vineyard requires minimal intervention in the winery.

VINEYARDS

In 2021, Stephen purchased the 9ha Little Branch vineyard in the heart of Blewitt Springs. The site includes two bush vine blocks, one facing the morning sun and the other warmed by the setting sun. Sunrise is from the east-facing block. The vines were planted in 1922 on typical Blewitt Springs maslin sands at an elevation of 140 metres. The vineyard is dry-grown, managed organically, pruned and harvested by hand.

VINTAGE

The second year of the current La Nina cycle saw a wild, wet winter and spring followed by a mild summer and a dry autumn. Veraison was two weeks behind normal which caused winemakers some concern. Poor flowering due to wild spring weather including high winds, frost and hail led to lower than desired yields. Quality was good due to the long, slow ripening period which also allowed tannins to fully mature, making this vintage one to watch.

VINIFICATION

The 99th vintage for the Sunrise block started with harvest on 14th March. Whole berries were gently shaken from the bunches and sent to a stainless steel fermenter for twice daily pumpovers. The wine was gently pressed on 29th March and settled in tank for seven weeks. It was then racked off gross lees to a ten year old French oak vat for malolactic fermentation and maturation. The wine was then racked once and bottled on 1st August 2023 without fining or filtration.

TASTING NOTES

The nose is bold with deep, brooding aromas of blackberries, dark cherries, plums and blackcurrants with lifted notes of rose petals and pencil shavings. On the palate, it is medium-bodied with firm yet refined tannins and vibrant, fresh acidity. The wine has a lovely savoury edge yet it finishes with a plush, round texture.