



S . C . P A N N E L L
W I N E M A K E R

Basso Garnacha 2023

The idea for a low sulphur, unfiltered Grenache had been bubbling away for a few years and in 2017 access to the right fruit from an old dry-grown vineyard sparked the Basso project to life. From the Latin Bassus, meaning low, in reference to the minimal preservative used in the winemaking, enabling this precious variety to speak clearly of where it is grown.

Medium bodied, warm-climate red wines based on Grenache particularly from McLaren Vale have a well-deserved place on the tables of diners. They offer welcoming aromas and flavours, with a texture often described as European but proudly Australian. They match where and how we live and the food we love to cook and eat.

THE VINTAGE

The third year of a LaNina cycle (2021,2022 & 2023); a rare weather event that delivers wet winters and cool summers, favourable conditions for dry grown vineyards. The yields were small, concentrating flavours, and the long hang times delivered tannin intensity resulting in complex, age worthy wines.

Stephen favours these cooler years and believes they will be highly acclaimed vintages and “ones to watch”.



WINEMAKING

Variety

100% Grenache Noir / Garnacha Tinta / Ganaxa / Cannonau – whatever the name it’s all the same to us!

Varietal Origin

Sardinia or Spain; an ancient variety with origins that are hotly contested.

Vineyard

Block 1, Little Branch Vineyard, Blewitt Springs & McMurtrie Vineyard McLaren Vale.

Process

Harvested on the 17th and 25th of March with both parcels crushed and fermented separately in open top stainless steel fermenters. Daily pump overs and ten days on skins before gentle extraction and settling in tank. Blended and transferred to old French oak vat for malolactic fermentation and maturation. Bottled on the 19th of March 2024 without fining or adjustment.

Alcohol

14.5%

Ph

3.48

TA

5.3

Total Sulphur

24ppm

FOR THE SENSES

Flavour Profile

Pomegranate, boysenberry, raspberry, cherry, liquorice, musk lollies and exotic fenugreek aromas and flavours to match. The finish has a persistent raspberry jelly-crystal and pomegranate Turkish-delight flavour that is so appealing. Gateway Grenache ready for willing explorers.

Structure & Texture

There is volume and richness that speaks of luxury but this year there is an exotic layer of rose petal and pistachio flavour lying in the tannins. The texture is supple, long and unabashed without being drying. Exotic, medium-bodied red wine from a warm region by the sea. Happy.

CELLARING

Will cellar but delicious now so why wait?

SERVING

Try Joseph Abboud’s barbecue in his excellent book, Rumi – Food of Middle Eastern Appearance.