



Thistledown, The Distant Light Grenache- Shiraz, McLaren Vale & Barossa, Australia, 2018

Producer Profile

Masters of Wine, Giles Cooke & Fergal Tynan, founded Thistledown Wines in 2010 after discovering iconic vineyard sites in the McLaren Vale, Barossa Valley and Adelaide Hills.

They make hand-made, small batch wines that perfectly illustrate the benefits of great sites and intelligent, minimalist winemaking.

Viticulture

A detailed, complex tapestry of vineyards comprising young and old, trellised and bush-vine, their common thread being vibrant, energetic fruit that is concentrated but balanced. The Shiraz components come from Adrian Hoffmann's Old Home Block, Joel Mattschoss' Shiraz on Menglers Hill and 2 blocks of Andy Kalleske's blocks in Koonunga/Ebenezer. All are trellised, 2 spur pruned, Joel's cane pruned. The Grenache comes from Sue Trott's Home Block in Blewitt Springs and Bernard Smart's vineyard in Clarendon. The former bush vine on sand and the latter bush vine of clay loams with quartz and ironstone.

Winemaking

Though the winemaking was hugely detailed, the aim was to create something seamless. All fruit was hand-picked and wild fermented with varying percentage of whole bunch and a generally gentle extraction process. Ageing in a mix of concrete and larger French oak. No fining or filtration.

Tasting Note

The Distant Light is what keeps many of us moving forward. It is the faint, twinkling lights of a harbour, gently beckoning home weary fishermen after time at sea. It is the comforting glow of a wood fire burning post a long, winter's walk. It is the dazzling, azure blue of the ocean, glimpsed through gullies after a long drive to the coast. It is the streak of light on the horizon, viewed from a hilltop vineyard, ushering in a new dawn. An intoxicating, ethereal nose of sweet, spicy black cherry, cassis and balsam. The palate unravels its silky, textural beauty abundant with wild strawberry, north African spice, autumnal wood smoke and hints of smoky, grilled meat flavours.

Food Matching

Turkey, rich tomato based pasta sauce, and maybe even a slow braised lamb ragu.

Awards

The Wine Companion 95 Points The Wine Front 95 Points Robert Parkers The Wine Advocate 93 Points Huon Hooke 95 Points



Product code: 3769

Technical Details

Varieties:

Grenache 51%
Shiraz 49%



ABV: 14.5%

Closure: Cork Stopper

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Type: Large French Oak barrels

% wine oaked: 100

% new oak: None

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