

# Thistledown, The Distant Light Shiraz- Grenache, Mclaren Vale & Barossa, Australia, 2020

### **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 bushvine, 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**

2020 vintage conditions were perfect in many ways. A warm , dry early season gave way to a mild, sometimes cool, February and March which allowed for ripening at a very relaxed pace. Small yields across all regions concentrated the fruit flavours while the dry conditions led to low disease pressures. An intoxicating, ethereal nose of sweet, spicy black cherry, cassis and balsam. The palate unravels its silky, textural beauty over the palate. Draped with wild strawberry, north African spice, autumnal wood smoke and hints of smoky, grilled meats, it displays an elegant persistence.

# **Food Matching**

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

# Awards

**Huon Hooke 96 Points James Suckling 93 Points** 

# Technical Details Varieties:

the distant light

Shiraz 51% Grenache 49%

Product code: 3769





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