



Product code: 2614

THISTLEDOWN, BACHELOR'S BLOCK SINGLE SITE SHIRAZ, EBENEZER, BAROSSA VALLEY, SOUTH AUSTRALIA, AUSTRALIA, 2018



Producer Profile

Ever since historic Scots, James Busby and John MacArthur founded the Australian wine industry in the early 19th century, the relationship between Scotland and Australia has been an enduring one.

Guardians of a long history, Thistledown Wine Co. continues the tradition of Scottish ingenuity and great Australian wine. From their small-batch winery in the idyllic Adelaide Hills, they work with pristine fruit sourced from iconic vineyard sites. Giles Cooke MW and Fergal Tynan MW, with the helping hand of Peter Leske, craft lithe, energetic wines that illustrate the benefits of great sites and intelligent, low-intervention winemaking. Giles and Fergal share a particular passion for Grenache and, in ever more detail, Thistledown continue to unpick the rich patchwork of South Australian Grenache – reassembling it in their own inimitable style. This unique blend of superb fruit sources and experience in both the New and the Old Worlds helps craft wine of subtlety, texture and detail – wines perfectly suited to complement rather than overwhelm fine food. In one of the most geologically diverse regions in the world, Grenache thrives but has not always been valued – until now.

Viticulture

The single block that this wine is sourced from is in the Ebenezer sub region of the Barossa. Famed for being the home of some of the region's best fruit, this sub region produces very high quality, low yielding fruit from the dark, iron rich soils. The vineyard is pruned and trained to yield at 2.5 to 3 tons per acre with a good balance of vegetation to provide protection from the sun.

Winemaking

Picking time is of great importance and as ever, we look to pick on the way up rather than the way down. Hand-picked and swiftly transported to our winery in the Adelaide Hills. Left to cold soak for a couple of days before the natural fermentation began in open top fermenters. Hand plunged twice a day and left for 5 to 6 days on skins post fermentation prior to pressing. The wine was then transferred to 300 litre French hogsheads.

Tasting Note

A complex and savoury nose with hints of graphite, liquorice, spice and blackberry. The palate is well balanced with dense, smoky black fruits and beautifully polished, glossy tannins that provide a mouthfilling yet succulent, energetic finish.

Food Matching

Braised ox cheeks, roast rib of beef.

Awards

The Wine Companion 95 Points

I like this. A lot! Again, a sturdy clutch of whole-bunch (40%) mettle and a twine of peppery acidity serves to galvanise teeming blue and black fruit flavours with a sense of restraint. No shortage of richness, soaring violet aromas and the heft

Technical Details

Varieties:

Shiraz 100%

ABV: 14%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 18 Months

Type: 300 Litre French Hogsheads

% wine oaked: 100

% new oak: 33

desired by many. Barossa, after all. But the overall sense is of a wine from somewhere cooler; a hand with a deft touch. Vinous density juxtaposed against an uncanny lightness and thrumming intensity. Kudos! 95 Points, NG, Aug 2020