

Product code: 2614

THISTLEDOWN, BACHELOR'S BLOCK SINGLE SITE SHIRAZ, EBENEZER, BAROSSA VALLEY, SOUTH AUSTRALIA, AUSTRALIA, 2020



Technical Details

Varieties:
Shiraz 100%

ABV: 14.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 14 Months

Type: 300 Litre French
Hogsheads

% wine oaked: 100

% new oak: 33

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.

Viticulture

The first "single site" release and a wine that sets the benchmark for contemporary fine wine from the Barossa. Produced from hand-picked fruit from defined part of one single block in the revered Ebenezer sub-region, Bachelor's Block effortlessly blends precise picking times, whole bunch natural fermentations, gentle vinification with extended time in fine French hogsheads to yield a wine of taut power, finesse and savoury freshness.

Winemaking

The aim is to maximise the potential of the site. Hand-picked relatively early in order to preserve the fresher aromatics. The fruit was left to cold soak for a couple of days before the natural fermentation began. They used approx 35% whole bunches in the ferment, which was hand plunged twice daily. Post ferment maceration lasted a further 5 days before pressing to 300 litre French hogsheads - where it lay for 14 months before bottling .

Tasting Note

Thistledown have been working with this grower for a number of years and though all of his fruit is very solid, one particular block always stood out, irrespective of the year. In 2020 they carefully hand-picked a portion of the block allowing them to do whole bunch ferments which added another dimension to the already epic fruit. 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.