



Thistledown, Bachelor's Block Single Site Shiraz, Ebenezer, Barossa Valley, South Australia, Australia, 2021

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

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

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 Advocate 95 Points James Suckling 95 Points



Product code: 2614

Technical Details

Varieties:

Shiraz 100%



ABV: 14.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 14 Months

Type: 300 Litre French
Hogsheads

% wine oaked: 100

% new oak: 33

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