

Thistledown, Suilven Chardonnay, Adelaide Hills, South Australia, Australia, 2019



Technical Details

Varieties:

Chardonnay 100%

ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Aging

Time: 10 Months

Type: French Oak
Hogsheads

% wine oaked: 100

% new oak: 50

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

Having thrown off its image as the sleepy backwater capital of South Australia, Adelaide is now one of the "hot" cities of the world to visit. Long the home to Australia's wine industry, Adelaide is now a melting pot of great wine, gorgeous produce and vibrant culture. And where do the cool cats go to make wine? - the Hills of course. This established region, once more famous for apple and pear growing, is now the heart of the alternative wine movement. Outstanding fruit quality and a more free-thinking approach to winemaking characterise the Hills and where better to produce Suilven Chardonnay?

Winemaking

With such perfect raw materials, Thistledown's only job was not to undo all nature's good work. Hand-picked fruit is transferred straight to press before a very slight settling of juice to retain a high solids content. A combination of new French oak hogsheads and concrete eggs are used and they wait for the natural fermentation to begin. The finished wine was held in barrel and egg, with regular battonage, for 10 months before bottling with only a very light fining and filtration.

Tasting Note

Refreshing white fruits, with a hint of spice and light oaking on the nose. Zippy acidity, white and stone fruits such as peach, and some minerality adding some texture.

Food Matching

A really versatile Chardonnay that pairs well with so many foods but our favourites would include rich fish dishes with buttery sauces, steak bournaise and grilled veal.

Awards

Robert Parkers The Wine Advocate 93 Points

Hand-harvested from a few rows of a single vineyard and fermented in barrel and concrete egg, there are only 820 bottles of the very fine 2019 Suilven Chardonnay. Boasting restrained aromas of pencil shavings, pear and citrus, it's medium-bodied but generous, with a wonderfully silky texture on the palate, round, ripe melon flavors and a harmonious, lingering finish. Drink it over the next 4-5 years. 93 Points, 2020

James Suckling 93 Points

Attractive lemon-pastry aromas with grapefruit and a gently flinty edge, too. The

palate has a fresh, juicy feel with bright lemons, as well as a layered texture and white peaches to close. All here. Drink over the next five years. 93 Points, JS, 2020