



## Technical Details

### Varieties:

Chardonnay 100%

ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

### Oak Ageing

Time: 10 Months

Type: French Oak  
Hogsheads

% wine oaked: 100

% new oak: 50

Product code: 2723

# Thistledown, Suilven Chardonnay, Adelaide Hills, South Australia, Australia, 2021



## 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

Undoubtedly capable of producing world class Chardonnay, the Adelaide Hills comprise verdant rolling hills, precipitous slopes and a multitude of micro-climates that aid complexity and intensity combined with elegance. Of all the sub-regions of the Hills, Picadilly, as one of the highest and coolest areas has become synonymous with the very best fruit. In keeping with the mountain named Suilven on the label, this is the summit of white winemaking.

## 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 which retained a high solids content. A combination of new French oak hogsheads and concrete eggs were filled and then waited for the natural fermentation to begin-which it did at quite a rate! 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

Rare is the vintage that combines good yields and high quality but 2021 was just that. A remarkable vintage in that it was once again pandemic affected but that it was measured and mild with none of the heat spikes or drought conditions of recent years. 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.