



Product code: 2942

## THISTLEDOWN, THE GREAT ESCAPE CHARDONNAY, ADELAIDE HILLS, SOUTH AUSTRALIA, AUSTRALIA, 2019



### 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

Great Escape is a benchmark, cool climate Chardonnay produced from fruit grown in elevated vineyard sites which allow for a long ripening period which helps to maintain the natural sugar and acid balance of the grape. With moderate alcohol, focussed, crisp citrus fruit and a mouthwatering finish, this is an accomplished, truly modern style of this noble variety.

### Winemaking

As with all their wines, the winemaking process is a gentle one with the intention of preserving the natural flavours of the wine while at the same time building layers of texture. Fruit went directly to press after hand picking. The free run juice was run off to tank to settle. They aim to retain a relatively high level of solids in the ferment, all of which is wild fermented in used French oak or concrete egg. They do not encourage malolactic as they wish to preserve the crisp, citrus fruit profile.

### Technical Details

**Varieties:**  
Chardonnay 100%

**ABV:** 14%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Treatment

**Time:** 10 Months

**Type:** Tight grain French Oak 300l

**% wine oaked:** 50

**% new oak:** 10

### Tasting Note

Citrusy, subtle oak influence and a bright yet creamy palate. With moderate alcohol, focussed, crisp citrus fruit and a mouthwatering finish, this is an accomplished, truly modern style of this noble variety.

### Food Matching

Shellfish, oysters and aromatic Asian dishes.

### Awards

#### James Suckling 90 Points

An open-knit impression from the outset with bright melon, as well as some citrus and peaches. The palate is smooth, fresh and fruit-focused. 90 Points, NS, 2020.