



Thistledown, The Great Escape Chardonnay, Eden Valley, South Australia, Australia, 2022

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 Great Escape is Thistledown's benchmark, cooler 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 mouth-watering finish, this is an accomplished, truly modern style of this noble variety.

Winemaking

Fruit went directly to press after picking. The free run juice was run off to tank to settle. A relatively high level of solids in the ferment is retained, all of which is wild fermented in used French oak or concrete egg. They do not encourage malolactic to ensure they preserve the crisp, citrus fruit profile.

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 93 Points Robert Parkers Wine Advocate 92 Points



Product code: 2942

Technical Details

Varieties:

Chardonnay 100%



ABV: 13.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 10 Months

Type: Tight grain French
Oak 300l

% wine oaked: 50

% new oak: 10

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