



Thistledown, Thorny Devil Grenache, McLaren Vale, South Australia, Australia, 2023

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

In 2014, the vineyard the fruit came from performed out of its skin and it was while in the vineyard that they came across a little lizards fellow called a Thorny Devil. They liked the name and the fruit produced beautiful wine and so decided that it was high enough quality to be bottled on its own. Thorny Devil draws on fruit from a number of sub regions of McLaren Vale, all of which are old, dry grown and bush trained. Picking times and ferments vary but the common thread is of picking on the way up.

Winemaking

All ferments are wild with differing percentages of whole bunch, though every ferment has some. Extraction regimes are very light, with the aim of infusion rather than heavy extraction. Once pressed, the wine is stored in seasoned French oak of 300 & 500 litres for approx.. 8 months before bottling.

Tasting Note

The wine has the characteristic McLaren Vale perfume and spice with a beguiling texture and perfume that unfolds, layer by layer. This delicately hued red is otherwise very elegant with vibrant wild strawberry, spice and silky texture.

Food Matching

A beautiful match for game meats, North African lamb and charcuterie.

Awards

James Suckling 93 Points The Wine Front 93 Points Robert Parker Wine Advocate 92 Points



Product code: 2943

Technical Details

Varieties:

Grenache 94%

Mataro 6%



ABV: 14%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 10 Months

Type: Old oak hogsheads

% wine oaked: 100

% new oak: 10

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