

THISTLEDOWN



Thorny Devil Grenache 2023

McLaren Vale

Fruit for Thorny Devil comes from a variety of some of the finest vineyards in McLaren Vale. Old bush trained vines and sandy, mineral strewn vineyards ensure that this is amongst our most delicious Grenaches.

Tasting

The resulting wine has the characteristic McLaren Vale perfume and spice with a beguiling texture and perfume that unfolds, layer by layer.

Viticulture

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.



Wine Analysis

Varietal: 100% Grenache

Alcohol: .14%

Total Acidity: 5.43 g/l

pH: 3.32

Residual Sugar: 2g/l

SO2: 83 mg/l



Vintage Conditions

The third in a series of La Niña influenced vintages, 2023 was perhaps the most extreme. In an erratic season, the consistent theme was of cooler than average temperatures and wet weather periods during the ripening period. Yields varied massively from site to site and this meant for massive variations in ripening periods and more detailed vineyard work than ever before. The lack of intense heat resulted in one of the latest seasons on record and the wines made display elegance, brilliant aromatics and supreme balance.



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