

THISTLEDOWN



The Great Escape Chardonnay 2024

McLaren Vale



The Great Escape is our 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.

Tasting

Citrusy, subtle oak influence and a bright yet creamy palate.

Viticulture

Sourced from one single vineyard, the highest altitude in McLaren Vale, bordering the Adelaide Hills.

Winemaking

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

Wine Analysis

Varietal: 100% Chardonnay

Alcohol: 13%

Total Acidity: 5.94 g/l

pH: 3.26

Residual Sugar: 2g/l

SO2: 94 mg/l



Vintage Conditions

The '24 vintage, being the first El Niño season, was expected to be warm and dry but if anything, the early season conditions were the opposite. Unsettled, cool, and sometimes wet weather resulted in erratic fruit set but from the end of January onwards, the weather was settled and very dry. Aside from a few days of heat in March, the season continued, with the moderate temperatures and mild conditions allowing for picking all varieties at the ideal moment.



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