

THISTLEDOWN



Where Eagle's Dare Shiraz 2021

Eden Valley, Barossa

Perched high above the Barossa, the Eden Valley can be a precarious but highly rewarding place in which to grow grapes. This single vineyard, at 550m above sea level is hauntingly beautiful. Home to the majestic wedgetail eagle, the soils composed of pink quartz and ironstone, provide a formidable substrate in which the vines takes a tenuous hold.

Vintage Conditions

Rare is the vintage that combines good yields and high quality but 2021 was just that. A remarkable vintage in that it was once again pandemic affected but that it was measured and mild with none of the heat spikes or drought conditions of recent years. With good levels of winter rains filling soil profiles, the mild weather with intermittent rains throughout the growing and ripening season ensured that fruit ripened over a long period of time and the vintage was one of the longest in recent history. The results are spectacular, healthy fruit, moderate sugars and complex flavours, have resulted in wines of beautiful balance, fragrance and varietal typicity.

Winemaking

Our fruit is sourced from one low yielding block in Joel Mattschoss' Mengler's Hill vineyard. The fruit is hand-picked and transferred to the winery. 20% of the total weight is placed in whole bunches in a concrete egg while the balance is crushed and placed on top. A spontaneous fermentation with no physical extraction aims to capture the rugged beauty of the vineyard while preserving the energy and vitality that are the hallmarks of our style. A brief post fermentation maceration is followed by pressing and transfer to 300 litre French hogsheads, of which 50% are new. 12 months later, the wine is bottled unfinned and unfiltered.

Tasting

Intense, tightly coiled and vital, this wine is like a great orator. Every component measured and well timed, the tone lifts and falls, all the while building emotion and resonance. Tension and excitement builds and leads through to a memorable finish. Oh, and it tastes amazing!

Alcohol: 14%

Total Acidity: 6.07 g/l

pH: 3.55

Residual Sugar: 1 g/l

SO₂: 72 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes

