

THISTLEDOWN



Gorgeous Grenache Rosé 2024

South Australia

Grenache is Australia's signature grape variety and we're slightly obsessed with it. Our Rosé is sourced from an old, single vineyard in Berri. Beautifully pale, salmon pink with delicate aromatics and lovely texture, it lives up to its name.

Tasting

Deliciously crisp and fragrant with wild strawberry, violets and citrus on the nose. The palate is tangy and broad, yet focussed too.

Viticulture

The product of one old vine bush trained vineyard in the Riverland.

Winemaking

Hand-picked and gently de-stemmed before crushing followed by 3.5 hours on skins to extract minimal colour. A cool fermentation followed which retained the aromatic, herbal notes and focused the crisp, textural palate. Maturation on lees for 6 months helped increased texture prior to bottling.



Wine Analysis

Varietal: 100% Grenache

Alcohol: 13%

Total Acidity: 5.93 g/l

pH: 3.01

Residual Sugar: 2g/l

SO2: 98 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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