

THISTLEDOWN



The Cunning Plan Shiraz 2023

McLaren Vale

The beautiful region of McLaren Vale is bounded by the Gulf to the West and the various ranges to the East and North. Geologically one of the most diverse regions on earth, it has long been the home to some of Australia's finest expressions of Shiraz.

Tasting

Great depth of ripe plum and blackberry fruit flavours. A full-bodied wine with a succulent palate, lively spices and fine velvety tannins.

Viticulture

Our fruit comes from the Moray Park vineyard in the McLaren Flat sub-region. Picked on the way up to retain vibrancy and energy.

Winemaking

Winemaking is simple with The Cunning Plan. Take perfectly balanced fruit, pick, gently crush to preserve whole berries and allow to soak for 4 days prior to a wild fermentation. Wild fermented and then pressed to French oak only, with 10% new.



Wine Analysis

Varietal: 100% Shiraz

Alcohol: 14.5%

Total Acidity: 6.2 g/l

pH: 3.65

Residual Sugar: <2g/l

SO2: 86mg/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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