

# THISTLEDOWN



## The Great Escape Chardonnay 2023

### Adelaide Hills

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 two vineyards, one in Gumeracha and one in Lenswood. Trellised vineyards, pruned to produce moderate yields.

#### 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: .12.5%

Total Acidity: 6.68 g/l

pH: 3.34

Residual Sugar: 2g/l

SO2: 85 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.



[www.thistledownwines.com](http://www.thistledownwines.com)



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