

# THISTLEDOWN WINE COMPANY



## Sands of Time Old Vine Single Vineyard

*Grenache 2018*

*Blewitt Springs, McLaren Vale, South Australia*

### *Technical Notes*

Sourced from one 75 year old vineyard, the bush trained vines on pure sand. It's beautiful aspect, raised elevation and free-draining deep sandy soils are the perfect spot for dry-grown bush-vine Grenache and we were so lucky to be offered the opportunity to purchase a little fruit.

Hand-picked, on the way up, we vinify naturally in concrete and place whole bunches alternately with destemmed fruit to create a layer cake. A very gentle, slow fermentation is followed by maturation in oak and concrete before a careful selection is done, which is then bottled unfined and unfiltered 10 months later.

### *About this Wine*

Early on in our Grenache journey, we were introduced to Sue Trott's Home Block in the Blewitt Springs sub-region of McLaren Vale.

A wine of immense purity and power that is both light and intense at the same time. Highly aromatic with notes of sandalwood, dried orange, violets and wood spice on the nose, it follows through to a palate that is paradoxically elegant and vibrant but concentrated and persistent. Silky smooth with a glossy, highly attractive palate of wild strawberry, violets and the merest hint of cinnamon and woodsmoke. Achingly beautiful but deliciously drinkable all at once.

UPC CODE: 858441006972

### *Wine Analyses*

Alcohol: 14.5%

Acidity: 5.9 g/l

pH: 3.6

Residual sugar: <1 g/L

VEGAN FRIENDLY ✓

VEGETARIAN ✓

### *Vintage Conditions*

It is dry weather that characterised the 2018 season and the low disease pressure coupled with ideal conditions for flowering and early development set the vines up for an excellent season. With virtually no rainfall between January and April, fruit quality in all areas was very good though some heat stress in February led to isolated defoliation, particularly on Shiraz. As we like to pick "on the way up" our season began quickly with a number of varieties ripening at once but then progressed nicely, with the ability to pick when it suited given the settled weather.

### *Score Review*

Winner, Top Gold, 97 Points James Halliday Grenache Challenge 2019

95 Points James Halliday

96 Points Sarah Ahmed

95 Points The Wine Front

95 Points Huon Hooke

94 Points James Suckling

93 Points The Wine Advocate

