

# THISTLEDOWN WINE COMPANY



## 'SANDS OF TIME'

### GRENACHE 2019

*Blewitt Springs, McLaren Vale, Australia*

#### Technical Notes

All fruit for this wine was sourced from a single 75 year old vineyard of bush vine Grenache grown on pure sand. It's beautiful aspect, raised elevation and free-draining deep sandy soils are the perfect spot for this grape and Giles and Fergal were really lucky to be offered the opportunity to purchase a little fruit from here. Hand-picked, on the way up (to optimal ripeness), the wine was vinified naturally in concrete eggs, where whole bunches were placed alternately with destemmed fruit to create a layer cake. A very gentle, slow, wild fermentation took several days to complete, following which the wine was transferred to a combination of barrels and concrete eggs. 10 months later, following the assemblage, the wine was bottled unfiltered and unfined.

UPC CODE: 858441006972

#### About this Wine

Despite once being the most planted variety in Australia, Grenache is now just 1% of plantings. It's decline, from the 1950's through to the 2000's, saw many of the oldest plantings disappear and when Giles & Fergal first started Thistledown, they committed to helping Grenache recover and to establish it as the signature variety for South Australia. Early on in their Grenache journey, Giles and Fergal were introduced to Sue Trott's Home Block in the Blewitt Springs sub-region of McLaren Vale and have been refining how they vinify this fruit for many years, resulting in the first release of Sands of Time in 2017. It faithfully narrates the story of this remarkable vineyard, where, despite the paucity of the soils, the old bush vines flourish, producing small yields of intensely flavored fruit which Thistledown coax through a uniquely gentle fermentation. In just 3 vintages, this wine has established itself as one of the benchmark Grenaches in Australia, helping to fulfil Thistledown's commitment to the long term future of the variety.

#### Wine Analysis

Alcohol: 14.5%  
Total Acidity: 6.16 g/l  
pH: 3.24  
Residual Sugar: 1 g/l  
SO2: 64 mg/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

#### Vintage Conditions

Right across South Australia, the 2019 vintage will be remembered as a very challenging one. Very dry conditions persisted throughout the growing season while some areas also had to contend with frost, hail and wind – all of which reduced the crop but helped increase concentration and quality.

#### Scores/Reviews

95 pts James Suckling  
95 pts Huon Hooke  
(2018 - 96 pts Decanter, 95 pts James Halliday,  
94 pts Huon Hooke, 94 pts James Suckling, 93  
pts Wine Advocate)

#### Tasting Note

A faithful expression of the site – beautiful, haunting aromatics, fine sandy tannins and wonderful, memorable length on the palate.

