

THISTLEDOWN WINE COMPANY



'BACHELOR'S BLOCK' SHIRAZ 2018

Ebenezer, Barossa Valley, Australia

Technical Notes

We're familiar with this fruit and so the aim in 2018 was to maximize the potential of the site. Ebenezer is in the NW part of the valley - close to Kalimna, Moppa & Koonunga - known for some of the finest and oldest vineyards in Australia. As ever, we hand-picked relatively early in order to preserve the fresher aromatics. The fruit was left to cold soak for a couple of days before the natural fermentation began. We used approximately 35% whole bunches in the ferment, which was hand plunged twice daily. Post ferment maceration lasted a further 5 days before pressing to 300 liter French hogsheads - where it lay for 14 months before bottling.

About this Wine

The first 'single site' release and a wine that sets the benchmark for contemporary fine wine from the Barossa. We've been working with this grower for a number of years and though all of his fruit is very solid, one particular block always stood out, irrespective of the year. In 2018 we carefully hand-picked a portion of the block allowing us to do whole bunch ferments which added another dimension to the already epic fruit. The block is called for Bachelor's block for 2 reasons. Firstly, the current owners bought the land from a chap that was known as the bachelor. There is a little romanticism and his story is told on the label, which illustrates a swagman finally finding home, wistfully thinking of lost loves. The 2nd reason is that when Giles first met Andy Kalleske, the owner of the block, he was on an Australian reality TV show called "The Farmer Wants a Wife" a very similar concept to "The Bachelor"!

UPC CODE: 858441006996

Wine Analysis

Alcohol: 14%
Total Acidity: 4.98 g/l
pH: 3.56
Residual Sugar: 2 g/l

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

Vintage Conditions

Above average rainfall in July and August filled soil profiles and dams but from then on the season was very dry. It is this dry weather that characterized 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. As we like to pick 'on the way up' our season began quickly with several varieties ripening at once but then progressed nicely, with the ability to pick when it suited.

Scores/Reviews

95 pts James Halliday
95 pts Wine Advocate
(2017 - 96 pts James Halliday,
92 pts James Suckling)
(2016 - 97 pts James Halliday)

Tasting Notes

A complex and savory nose with hints of graphite, licorice, spice and blackberry. The palate is well balanced with dense, smoky black fruits and beautifully polished, glossy tannins that provide a mouth-filling yet succulent, energetic finish.

