

THISTLEDOWN WINE COMPANY



'THE CUNNING PLAN' SHIRAZ 2020

McLaren Vale, Australia

Technical Notes

The fruit for this wine comes from the Moray Park vineyard in the McLaren Flat sub-region. Low yielding and ultra-intense, they handle the fruit really gently to capture the delicious berry fruit character. Winemaking is simple and old school with The Cunning Plan. Take perfectly balanced fruit, picked by hand, gently crush to preserve whole berries and allow to cold soak for 4 days, prior to a wild fermentation. Following the ferment, pressed off to 300 L French hogsheads, of which 15% are new, where the wine ages for 10 months, prior to being bottling unfinned and unfiltered.

About this Wine

Despite having two MW's on the team plus a highly regarded Australian winemaker, their early steps into selecting vineyards, buying grapes, choosing oak, deciding how to make the wine all felt like they were chancing their arm a little. They had to learn fast but perhaps the first lesson they learned was that however experienced, however serene they looked on the outside, all winemakers face a different set of problems every harvest and all winemakers need a Cunning Plan. Many years on, this wine reminds us that however much we have learned, there is always more to learn. Unashamedly Australian, this contemporary McLaren Vale Shiraz draws on incredible fruit grown at low yields (2.5t per acre) coupled with the Thistledown approach of picking on the way up rather than the way down. This results in fruit arriving in the winery in great condition, full of flavor and energy. Fermented using whole berries rather than crushed fruit, there is a focus on the vibrant cassis and wild cherry aromas which are enhanced by the wild fermentation. 10 months in 300l French oak adds spicy complexity but never dominates. The texture is lush, yet lithe and beautifully balanced.

UPC CODE: 858441006910

Wine Analysis

Alcohol: 14.5%
Total Acidity: 6.37 g/l
pH: 3.6
Residual Sugar: <1 g/l

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

Vintage Conditions

2020 vintage conditions were perfect in many ways. A warm, dry early season gave way to a mild, sometimes cool, February and March which allowed for ripening at a very relaxed pace. Small yields across all regions concentrated the fruit flavours while the dry conditions led to low disease pressures, concentration and quality.

Scores/Reviews

Samples recently sent to press so reviews pending.

2019 vintage was a TOP 100 Wine of Australia by James Halliday Wine Companion

Tasting Note

Great depth of ripe plum, blueberry and blackberry fruit flavors. As usual for this region, a distinctive trace of bitter chocolate weaves its way through the fruit core. A full bodied wine with a succulent palate, lively spices and fine velvety tannins.

