

THISTLEDOWN WINE COMPANY



'THORNY DEVIL' GRENACHE 2020

McLaren Vale, Australia

Technical Notes

Thistledown's strong relationships with the growers of some of the finest vineyard in McLaren Vale provide the foundations for this wine. Giles is always looking to maximize fruit purity, texture and finesse rather than making another rich red wine and, while there is no denying that Grenache is more burly than Pinot, he always has the vision of making Pinot style wines within the, albeit, challenging framework of Grenache! That pursuit is made all the easier when you have access to numerous old vine, dry grown, bush trained vineyards. Extensive walking and tasting is done pre-vintage to ensure that the fruit is picked on the way up to capture the brighter fresher personality of the variety. Though the vineyards are seriously low yield (1.5-3 ton/acre) the approach is let the fruit infuse rather than extract too hard. Fruit is hand-picked, and each vineyard is separately vinified. Wild fermentation are preceded by cold soak, gentle hand plunging ensures subtle tannin extraction prior to pressing off to larger French oak barrels where the wine remains for 10 months before being bottled unfinned and unfiltered.

UPC CODE: 858441006903

About this Wine

The aim at Thistledown is to make wines of great purity, precision and energy. Fruit for 2020 Thorny Devil Grenache comes from some of the best vineyard sites in McLaren Vale. They focus on picking the fruit on the way up, rather than the way down which allows them to couple concentration of flavor with balance and elegance. In the winery, it's very much a low intervention, small-batch approach as befits high quality fruit, picked at the right time. Natural (wild) ferments, whole bunch inclusion, gentle or passive extraction followed by judicious use of oak and a few concrete eggs, which are used for their unique "layer cake" fermentations. In 2020, the fruit for Thorny Devil came from a variety of some of the finest and oldest vineyards in McLaren Vale. Old bush trained vines and sandy, mineral strewn vineyards ensure that this is amongst our most delicious Grenaches.

Wine Analysis

Alcohol: 14.5%
Total Acidity: 5.7 g/l
pH: 3.43
Residual Sugar: <2 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.

Scores/Reviews

91 Points - The Real Review

Tasting Note

The resulting wine has the characteristic McLaren Vale perfume and spice with a beguiling texture and perfume that keeps you interested.

