

THISTLEDOWN WINE COMPANY



'SANDS OF TIME'

GRENACHE 2021

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: 5.47 g/l
pH: 3.42
Residual Sugar: 1 g/l
SO2: 69 mg/l

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

Vintage Conditions

Rare is the vintage that combines good yields and high quality but 2021 was just that. A remarkable vintage in that it was once again pandemic affected but that it was measured and mild with none of the heat spikes or drought conditions of recent years. With good levels of winter rains filling soil profiles, the mild weather with intermittent rains throughout the growing and ripening season ensured that fruit ripened over a long period of time and the vintage was one of the longest in recent history. The results are spectacular.

Scores/Reviews

96 pts - Andrew Caillard MW, The Vintage Journal: Medium deep crimson. Lovely dark plum, raspberry aromas with graphite, aniseed notes. Inky deep dark plum, raspberry, strawberry pastille flavors, fine loose knit vigorous/chalky textures, pinot-noir-esque viscosity and superb quartz-like acidity. Finishes crunchy/minerally with pure red and dark fruits. Superb density, vigor and presence.

95 pts - Gary Walsh, The Wine Front: Raspberry, rosehip, a gently saline and earthy character. Deep flavour, firm slightly sandy feel to tannin, though tight, plenty of tannin and crunch to a long finish. So good.

(2020' 96 JH, 96 HH)

(2019' 97 JH, 95 JS, 95 HH)

(2018' 96 DE, 95 JH, 94 HH, 94 JS)

