

THISTLEDOWN WINE COMPANY



SANDS OF TIME 'SINGLE VINEYARD' GRENACHE 2022

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

3580 bottles made.

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.

UPC CODE: 8 58441 00697 2

Wine Analysis

Varietal: 100% Grenache

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

2022 vintage followed in much the same vein as the much-lauded 2021. A little later than normal but the season was characterised by regular moderate rainfall, friendly temperatures and an elongated ripening period which allowed for an even spread of fruit over the harvesting period. The wines are characterised by balanced, aromatic fruit profiles, lovely energy and silky tannins which give a capacity for both youthful exuberance and ageing.

Tasting Notes

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

Scores / Reviews

96+pts Wine Advocate (Robert Parker)

96pts Halliday Wine Companion

96pts James Suckling

96pts The Wine Front

95pts The Real Review

