

THISTLEDOWN WINE COMPANY



'WHERE EAGLES DARE' SHIRAZ 2022

Eden Valley, South Australia

Technical Notes

Our fruit is sourced from one low yielding block in Joel Mattschoss' Mengler's Hill vineyard. The fruit is hand-picked and transferred to the winery. 20% of the total weight is placed in whole bunches in a concrete egg while the balance is crushed and placed on top. A spontaneous fermentation with no physical extraction aims to capture the rugged beauty of the vineyard while preserving the energy and vitality that are the hallmarks of our style. A brief post fermentation maceration is followed by pressing to French oak of which approximately 20% is new. 12 months later the wine is bottled, unfined and unfiltered.

Only 1002 Bottles Produced.

UPC CODE: 8 58441 00652 1

About this Wine

As with many of our single vineyard wines, it is the place, rather than anything from our past, that inspires the story of the label. Joel Mattschoss' hauntingly beautiful vineyard was formerly the site of a gold mine and its challenging terrain would encourage only the bravest souls to take it on for viticulture. Perched high above the Barossa, the Eden Valley can be a precarious but highly rewarding place in which to grow grapes. This single vineyard, at 550m above sea level is home to the majestic wedgetail eagle, the soils composed of pink quartz and ironstone, provide a formidable substrate in which the vines takes a tenuous hold. Many is the morning where your only companion, when walking the vineyard, is a wedgetail eagle and so the name, coined by the famous film, came to be. Intense, tightly coiled and vital, this wine is like a great orator. Every component measured and well timed, the tone lifts and falls, all the while building emotion and resonance. Tension and excitement builds and leads through to a memorable finish. Oh, and it tastes amazing!

Wine Analysis

Varietal: 100% Shiraz

Alcohol: 14.5%

Total Acidity: 5.1 g/l

pH: 3.31

Residual Sugar: 1 g/l

SO2: 61 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 characterized 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 Note

Intense, tightly coiled and vital, this wine is like a great orator. Every component measured and well timed, the tone lifts and falls, all the while building emotion and resonance. Tension and excitement builds and leads through to a memorable finish. Oh, and it tastes amazing!

Scores/Reviews

97_{pts} Robert Parker Wine Advocate

95_{pts} The Real Review

94_{pts} Halliday Wine Companion

94_{pts} James Suckling

93_{pts} Vinous / Wine Pilot

92_{pts} The Wine Front

