

THISTLEDOWN WINE COMPANY



CUNNING PLAN SHIRAZ 2023

McLaren Vale, South Australia

Technical Notes

From 4 separate, old, dry grown, bush trained vineyards in the revered Blewitt Springs district of McLaren Vale, planted in deep sands with some ironstone. The fruit was all hand-picked and about 2/3 was then wild fermented in a concrete pyramid which had layers of whole bunches and alternating layers of crushed fruit. This ferment had no mechanical extraction. The balance was wild fermented in an open fermenter with 35% whole bunches, and was hand plunged twice daily. This portion was aged in puncheons while the pyramid fermented was pressed back to a concrete egg and oak puncheons for maturation. The resulting layers of complexity and depth of flavor are exactly what was aimed for. Racked from there into blending tank and then straight to bottle, unfinned and unfiltered. A mere 3833 bottles were produced.

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.



UPC CODE: 858441006910

Wine Analysis

Varietal: 100% Shiraz
Alcohol: 14.5%
Total Acidity: 6.2 g/l
pH: 3.65
Residual Sugar: <2 g/l
SO2: 86 mg/l

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

Vintage Conditions

The third in a series of La Niña influenced vintages, 2023 was perhaps the most extreme. In an erratic season, the consistent theme was of cooler than average temperatures and wet weather periods during the ripening period. Yields varied massively from site to site and this meant for massive variations in ripening periods and more detailed vineyard work than ever before. The lack of intense heat resulted in one of the latest seasons on record and the wines made display elegance, brilliant aromatics and supreme balance.

Tasting Note

Great depth of ripe plum and blackberry fruit flavours. A full-bodied wine with a succulent palate, lively spices and fine velvety tannins.

Scores/Reviews (2022 Vintage)

92 pts James Suckling
"A powerful, typically regional shiraz, exuding baking spice, clove, Bing cherry and five-spice. Soft and plush, with the caveat of some tangy acidity marking the forceful back end."

91 pts The Real Review

