

THISTLEDOWN WINE COMPANY



‘SHE’S ELECTRIC’ GRENACHE 2023

McLaren Vale, Australia

Technical Notes

This comes from a dry grown, 70 year old bush vine vineyard, on red-brown sandy loams with quartz and ironstone, in the Seaview district of McLaren Vale, overlooking the Onkaparinga gorge. Farmed using organic principles, the wide spacing, small vines and extensive cover crops give this vineyard a distinctly natural feel. The low yielding vines (1.5 ton/ acre) with good, open canopies, allowed for perfectly ripe fruit to be handpicked with bright fruit and crisp natural acidity. The fruit was hand-picked early in the morning before swift transport to the winery where we retained 50% whole bunches. A gentle foot pressing helped establish the wild ferment. Once fermented, the wine was transferred to 500l puncheons & 300 litre used French oak hogsheads where it stayed for 8 months before being bottled unfinned and unfiltered.

2774 bottles produced.

UPC CODE: 8 58441 00691 0

About this Wine

A hugely important wine for Thistledown as this helped to redefine what contemporary, old vine Grenache is all about. This is a single vineyard project inspired by a remarkable, typically Australian tale. When Thistledown visited the first time, it was noticeable that there was a patch of young vines in the middle of the old vine plot. It turns out that there had been a power cut and during the outage some birds perched on a power line that crosses the vineyard. As the electricity surged through the line again, a combustible bird fell to the ground and set fire to the vineyard, destroying half of the original vines making a scarce resource even scarcer. Thankfully half of the vines survived and the fruit used for this wine, is from the older part of the vineyard. Perhaps showing his age, Giles immediately thought of the song She’s Electric by UK band Oasis, and from that moment on, the name became synonymous with this incredible old vineyard. Drawing on the themes of energy and current, Thistledown pick this wine early which, when combined with the wild, 50% whole bunch ferment and gentle plunges ensures a wine that may be pale, but is oh so aromatic, textural and infused with wild red fruits, herbs and minerals with layers of flavor that unfurl across the tongue.



Wine Analysis

Varietal: 100% Grenache
Alcohol: 14%
Total Acidity: 5.42 g/l
pH: 3.43
Residual Sugar: 1 g/l
SO2: 74 mg/l

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

Viticulture: Dry grown, old bush vines, grown on red-brown sandy loams with quartz and ironstone. Low intervention viticulture with minimal spray regime, cover crops and promotion of biodiversity.

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

Aromatic and lifted on the nose with a beautifully layered, textural palate with wild strawberry and spice.

Scores/Reviews

- 96 pts Halliday Wine Companion
- 95 pts Robert Parker, Wine Advocate
- 95 pts The Real Review
- 94 pts The Wine Front

