



**SANDS OF TIME**  
**‘SINGLE VINEYARD’**  
**GRENACHE 2023**

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

3060 Bottles made

**UPC CODE:** 8 58441 00697 2

**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 it's first 3 vintages, this wine had 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**

**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**

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**

A richly textured white wine with creamy, aromatic and exotic notes from Roussanne and more vibrant, green apple from Grenache. The end result is a wine so versatile, complex yet so moreish.

**Scores/Reviews**

97 pts The Wine Advocate  
95 pts James Suckling

