

THISTLEDOWN WINE COMPANY



'GORGEOUS' SHIRAZ 2023

South Australia, Australia

Technical Notes

Following the success of our Gorgeous Grenache, we continued our unconventional approach by taking old-vine Shiraz and co-fermenting it with a small proportion of Zibibbo to create a vibrant, aromatic, and distinct expression of the variety. The Zibibbo (Muscat) was co-fermented with wild yeasts, contributing lifted perfume and silky texture. After fermentation, the wine underwent a short maturation in seasoned French oak before being bottled young to capture the fragrance, freshness, and sheer drinkability we aimed for from the outset.

All Shiraz was sourced from a single old Riverland vineyard, planted during the early soldier-settlement era. The 2023 growing season was the third consecutive influenced by La Niña, and perhaps the most challenging. Cooler-than-average temperatures, intermittent wet spells during ripening, and wildly variable yields demanded detailed vineyard attention. The extended, slow ripening resulted in one of the latest harvests on record, producing wines with elegant structure, vivid aromatics, and poised natural balance.

UPC CODE: 8 50037 77805 8

About this Wine

Building on the momentum of our Gorgeous range, we took a similarly free-spirited approach with Shiraz, working with old vines and co-fermenting a small portion of Zibibbo to craft a vivid, perfumed, and refreshingly modern expression of the variety. The inclusion of Zibibbo, fermented with wild yeasts, adds its trademark aromatic lift and softness to the palate. After fermentation, the wine saw a brief maturation in seasoned French oak before being bottled early to preserve the fragrance, freshness, and effortless drinkability we set out to achieve.

All Shiraz comes from a single old-vine Riverland site established during the early soldier-settlement period. The 2023 season—shaped by a third consecutive La Niña—proved the most demanding yet. Cooler-than-normal conditions, intermittent rainfall during ripening, and dramatic swings in yield required meticulous vineyard work. The long, late harvest produced fruit with exceptional purity, bright natural acidity, and a supple, elegant structure, resulting in a wine that is aromatic, juicy, and unmistakably “Gorgeous.”

Wine Analysis

Varietal: 90% Shiraz,
10% Zibibbo

Alcohol: 14%

Total Acidity: 4.87 g/l

pH: 3.54

Residual Sugar: 2 g/l

SO2: 798 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

Not your average Shiraz! On the nose there are peaches, ripe nectarine, wild raspberry and a little spice. The palate is soft and slurpy, the texture silky and any tannins just add a little seasoning – like macerated strawberries and black pepper. Turning a previously undervalued resource into something that is hugely enjoyable and ultimately gorgeous.

Scores/ Reviews

“Lovely lucid spiced cherry vibrancy right from sniff one, mingle with woody forrest floor vibes. It's a mid-weight, crunchy, sappy, savory spiced little number that feels modern and approachable”

- Wine Enthusiast, **92 points**

