

THISTLEDOWN WINE COMPANY



'SANDS OF TIME' GRENACHE 2024

McLaren Vale, South Australia

Technical Notes

All fruit for this wine was sourced from a single vineyard of bush vine Grenache planted in 1952 and 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.

2958 Bottles made.

UPC CODE: 8 58441 00697 2

Technical Notes

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. From its very first vintages, this wine made an immediate impact, establishing itself within just three releases as one of Australia's benchmark Grenaches. Now approaching its 10th vintage, it continues to embody Thistledown's long-term commitment to the variety.



Wine Analysis

Varietal: 100% Grenache

Alcohol: 14.5%

Total Acidity: 5.89 g/l

pH: 3.24

SO2: 87 mg/l

✓ **VEGAN FRIENDLY**

✓ **SUSTAINABLE**

✗ **ORGANIC**

✗ **BIODYNAMIC**

Vintage Conditions

The '24 vintage, being the first El Niño season, was expected to be warm and dry but if anything, the early season conditions were the opposite. Unsettled, cool, and sometimes wet weather resulted in erratic fruit set but from the end of January onwards, the weather was settled and very dry. Aside from a few days of heat in March, the season continued, with the moderate temperatures and mild conditions allowing for picking all varieties at the ideal moment.

Scores/Reviews

"The 2024 Sands of Time Old Vine Single Vineyard Grenache penetrates the palate with sapid fruit flavors; the tannins "roll" more than they "shape," and they pervade every dark corner of the fruit. Everything here is in such lithe balance, and it truly is a pleasure to drink. McLaren Vale Grenache, at the height of its powers, can be all things in one glass: supple and fine, powerful and statuesque, silky and structured, long and deep. This is a superstar"

-The Wine Advocate

97 pts The Wine Advocate

97 pts James Halliday

95 pts James Suckling

95 pts Wine Enthusiast

