

THISTLEDOWN WINE COMPANY



‘GORGEOUS’ GRENACHE BLANC 2025

South Australia, Australia

Technical Notes

Grenache is Australia’s signature grape variety and we’re slightly obsessed with it. The white version remains rare locally but is capable of beautifully textured, citrus-laced wines with serious drinkability. This release is 100% Grenache Blanc, sourced from Riverland plantings where the variety is typically trained on VSP trellis rather than traditional bush vines. Bright, tangy citrus fruit sits alongside hints of honeysuckle and lemon balm, delivering a wine that is taut yet textured, complex, and quietly seductive.

Winemaking followed an oxidative approach ahead of a wild ferment in both concrete egg and seasoned French oak. No malolactic fermentation was allowed, with four months on lees building palate weight and structure before bottling. The 2025 vintage marked an early, compressed season driven by consistently warm, dry conditions and minimal rainfall. Picking began in late January and wrapped before the end of March, resulting in a smaller crop with greater concentration, power, and tension compared to the more moderate, aromatic vintages that preceded it.

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About this Wine

The good folks at Thistledown believe that Grenache is Australia’s signature grape variety and they’re slightly obsessed with it. This is a grape that has been much maligned by the Australian industry over the years. Its traditionally high cropping levels made it a favorite for years with growers and corporate wine entities, and as a result it was never taken very seriously, as few wines of quality were made from it, until recently. While Thistledown is not alone in their endeavors to make great Grenache, they are unique in their methods and it is for this reason that they are now unanimously considered to be Australia’s top Grenache specialist. Much of this has to do with their approach to picking times, to the very detailed, gentle ferments that include their layer cake fermentation method – where they build multiple alternate layers of whole bunches with layers of berries, inside concrete vessels for their ferments. The mesh-like structure of the ferment allows juice movement within the vessel without the need for mechanical extraction and so this process results in a very gentle infusion rather than an extraction – a process more akin to making tea, than to making coffee! After years of experimentation, Thistledown have found that this process results in wines that are most faithful to their site, best able to narrate the stories of the vineyard and of its growers.



Wine Analysis

Varietal: 100%
Grenache Blanc
Alcohol: 13%
Total Acidity: 5.66 g/l
pH: 3.23
SO2: 112 mg/l

✓ **VEGAN FRIENDLY**
✓ **SUSTAINABLE**
✗ **ORGANIC**
✗ **BIODYNAMIC**

Viticulture: Grenache Blanc is a relatively new variety in Australia with the majority of plantings being vsp on trellis rather than the more traditional bush training for reds.

Winemaking: Oxidative handling before a wild ferment in both concrete egg and used French barrels. No MLF and maturation on lees for 4 months helped increase texture prior to bottling.

Scores/Reviews

“This is lifted and intensely aromatic, with makrut lime, nashi, custard apple, chilled smashed cucumber, apple blossom, Meyer lemon and rambutan. It’s lighter in weight, without the blowsy texture the grape can have; instead, it’s got good vigour and fruitful vibrancy, a faint pithiness adding palate detail. This can take a good chill while retaining its flavour, which ups the already considerable refreshment factor.”

92 Points – Halliday

90 Points – Wine Advocate

90 Points – Wine Enthusiast

90 Points – Wine Spectator

