

THISTLEDOWN WINE COMPANY



'THORNY DEVIL' OLD VINE GRENACHE 2024

McLaren Vale, South Australia

Technical Notes

The aim at Thistledown is to make wines of great purity, precision and energy. Thorny Devil draws on fruit from a number of sub-regions across McLaren Vale, with the vineyards sharing the common traits of old, dry-grown, bush-trained vines. Picking times and fermentations vary by site, but the common approach is to pick “on the way up,” capturing freshness and energy while retaining concentration of flavor. All ferments are wild, with varying percentages of whole bunch included in every ferment. Extraction is kept very light, with the aim of allowing the fruit to infuse rather than extracting too heavily. Once pressed, the wine is matured in seasoned 300 and 500 liter French oak barrels for approximately 8 months before bottling.

About this Wine

Thistledown’s strong relationships with growers across McLaren Vale provide the foundations for Thorny Devil. Fruit is sourced from some of the region’s finest old, dry-grown and bush-trained vineyards, many planted on sandy, mineral-strewn soils. The aim is always to maximize fruit purity, texture and finesse rather than simply produce another rich Grenache. Careful attention is paid to picking each site at the ideal moment, with the fruit picked “on the way up” to preserve the brighter, fresher personality of the variety. In the winery, wild fermentation, whole bunch inclusion and very gentle extraction allow the character of each vineyard to shine through, resulting in a Grenache that combines McLaren Vale perfume and spice with a layered, beguiling texture.



UPC CODE: 8 58441 00690 3

Wine Analysis

Varietal: 100% Grenache
Alcohol: 14.5%
Total Acidity: 5.45 g/l
pH: 3.49
Residual Sugar: 2 g/l
SO2: 83 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.

Tasting Note

The resulting wine has the characteristic McLaren Vale perfume and spice with a beguiling texture and perfume that unfolds, layer by layer.

Scores/Reviews

“Juicy, velvety and succulent with dried strawberries, frozen berries, dried herbs and some dried flowers. Medium-bodied with fine tannins and bright acidity. It's medium-bodied with silky tannins and texture. Vivid, crunchy and transparent with a lively, peppery and long finish. Drink or hold. Screw cap.”

93 pts James Suckling

