

THISTLEDOWN



The Thorny Devil Grenache, Barossa Valley 2018

In 2018, the fruit for Thorny Devil came from a vineyard in the Ebenezer sub region in Barossa. Very sandy soils help reduce vigour and give a natural polish to the wines.

Vintage Conditions

Though 2017 was a late, cool and sometimes damp season, it ended with lower than average rainfall for the late season. Above average rainfall in July and August filled soil profiles and dams but from then on the season has been very dry. It is this dry weather that characterised the 2018 season and the low disease pressure coupled with ideal conditions for flowering and early development set the vines up for an excellent season. With virtually no rainfall between January and April, fruit quality in all areas was very good though some heat stress in February led to isolated defoliation. As we like to pick 'on the way up' our season began quickly with several varieties ripening at once but then progressed nicely, with the ability to pick when it suited given the settled weather.

Winemaking

With Grenache, we are always looking to maximise fruit purity, texture and finesse rather than making a n other rich red wine. While there is no denying that Grenache is more burly than Pinot, we always have the vision of making Pinot style wines within the, albeit, challenging framework of Grenache!

The Fruit was hand picked and 30% whole bunches retained in the ferment. Fermentation began naturally and hand plunging twice a day was carried out through to dryness. Gently pressed off skins before 10 months in old oak hogsheads.

The resulting wine has the characteristic Barossa punch but there is a beguiling texture and perfume that keeps you interested.

Alcohol:14.5%

Total Acidity: 5.34g/l

pH: 3.56

Residual Sugar: 2.7g/l

SO₂: 78mg/l

Fining: None