

THISTLEDOWN WINE COMPANY



Suilven Chardonnay 2019

Adelaide Hills

Having thrown off its image as the sleepy backwater capital of South Australia, Adelaide is now one of the "hot" cities of the world to visit. Long the home to Australia's wine industry, Adelaide is now a melting pot of great wine, gorgeous produce and vibrant culture. And where do the cool cats go to make wine? - the hills of course. This established region, once more famous for apple and pear growing, is now the heart of the alternative wine movement. Outstanding fruit quality and a more free-thinking approach to winemaking characterise the Hills and where better to produce our Suilven Chardonnay.

Vintage Conditions

Right across South Australia, the 2019 vintage will be remembered as a very challenging one. Very dry conditions persisted throughout the growing season while some areas also had to contend with frost, hail and wind – all of which reduced the crop but helped increase concentration and quality. Our chardonnay was hand and picked in early March in the peak of condition and ready for a long, cool, wild fermentation.

Viticulture

With such perfect raw materials, our only job was not to undo all nature's good work. Fruit, hand-picked in the cool of the morning of March 4th.

Winemaking

Fruit was transferred straight to press before a very slight settling of juice which retained a high solids content. A combination of new French oak hogsheads and concrete eggs were filled and we waited for the natural fermentation to begin - which it did at quite a rate! The finished wine was held in barrel and egg, with regular battonage, for 10 months before bottling with only a very light fining and filtration.

Tasting

Refreshing white fruits, with a hint of spice and light oaking on the nose. Zippy acidity, white and stone fruits such as peach, and some minerality adding some texture.

Alcohol: 13%

Total Acidity: 6.8 g/l

pH: 3.3

Residual Sugar: 2 g/l

SO₂: 90 mg/l

Fining: Bentonite

Vegan: Yes

