

# THISTLEDOWN WINE COMPANY



## Great Escape Chardonnay 2019

### Adelaide Hills

The Great Escape is our benchmark, cool climate Chardonnay produced from fruit grown in elevated vineyard sites which allow for a long ripening period which helps to maintain the natural sugar and acid balance of the grape. With moderate alcohol, focussed, crisp citrus fruit and a mouth-watering finish, this is an accomplished, truly modern style of this noble variety.

#### 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 machine picked in early March in the peak of condition and ready for a long, cool fermentation.

#### Viticulture

Fruit is picked in the cool of the early morning, 4<sup>th</sup> March.

#### Winemaking

Fruit went directly to press after hand picking. The free run juice was run off to tank to settle. We retain a relatively high level of solids in the ferment, all of which is wild fermented in used French oak or concrete egg. We do not encourage malolactic as we want to preserve the crisp, citrus fruit profile.

#### Tasting

Citrusy, subtle oak influence and a bright yet creamy palate.

**Alcohol:** 13%

**Total Acidity:** 6.5 g/l

**pH:** 3.42

**Residual Sugar:** 2 g/l

**SO<sub>2</sub>:** 98 mg/l

**Fining:** Bentonite

**Vegan:** Yes

**Vegetarian:** Yes

