

THISTLEDOWN WINE COMPANY



Bachelor's Block Shiraz 2020

Ebenezer, Barossa Valley

We've been working with this grower for a many years and this particular block always stood out, irrespective of the year. When we started hand-picking the fruit, which allowed us to do some whole bunch ferments, we realised the full potential of this epic fruit.

Vintage Conditions

2020 vintage conditions were perfect in many ways. A warm, dry early season gave way to a mild, sometimes cool, February and March which allowed for ripening at a very relaxed pace. Small yields across all regions concentrated the fruit flavours while the dry conditions led to low disease pressures.

Viticulture

We're familiar with this fruit and so the aim was to maximise the potential of the site. As ever, we hand-picked relatively early in order to preserve the fresher aromatics.

Winemaking

The fruit was left to cold soak for a couple of days before the natural fermentation began. We used approx 35% whole bunches in the ferment, which was hand plunged twice daily. Post ferment maceration lasted a further 5 days before pressing to 300 litre French hogsheads - where it lay for 14 months before bottling.

Tasting

A complex and savoury nose with hints of graphite, liquorice, spice and blackberry. The palate is well balanced with dense, smoky black fruits and beautifully polished, glossy tannins that provide a mouthfilling yet succulent, energetic finish.

Alcohol: 14%

Total Acidity: 4.98 g/l

pH: 3.56

Residual Sugar: 2 g/l

SO₂: 70 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes

