

THISTLEDOWN



Bachelors Block Shiraz 2021

Ebenezer, Barossa

(only 1908 bottles produced)

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

Rare is the vintage that combines good yields and high quality but 2021 was just that. A remarkable vintage in that it was once again pandemic affected but that it was measured and mild with none of the heat spikes or drought conditions of recent years. With good levels of winter rains filling soil profiles, the mild weather with intermittent rains throughout the growing and ripening season ensured that fruit ripened over a long period of time and the vintage was one of the longest in recent history. The results are spectacular, healthy fruit, moderate sugars and complex flavours, have resulted in wines of beautiful balance, fragrance and varietal typicity.

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: 14.5%

Total Acidity: 5.69 g/l

pH: 3.61

Residual Sugar: 2 g/l

SO₂: 66 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes

