

# THISTLEDOWN



## Bachelors Block

### Single Vineyard Shiraz 2022

#### Ebenezer, Barossa

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.

Only 1224 Bottles produced

#### 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.*

#### Viticulture

These 25 year old trellised vines are planted on deep, iron rich clay loams, studded with quartz and ironstone. 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.



#### Wine Analysis

Varietal: 100% Shiraz

Alcohol: .14.5%

Total Acidity: 5.2 g/l

pH: 3.4

Residual Sugar: <2g/l

SO2: 64mg/l



#### Vintage Conditions

2022 vintage followed in much the same vein as the much-lauded 2021. A little later than normal but the season was characterised by regular moderate rainfall, friendly temperatures and an elongated ripening period which allowed for an even spread of fruit over the harvesting period. The wines are characterised by balanced, aromatic fruit profiles, lovely energy and silky tannins which give a capacity for both youthful exuberance and ageing.



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