

# THISTLEDOWN WINE COMPANY



## Distant Light, Grenache Shiraz 2018

### McLaren Vale, Barossa

The Distant Light is what keeps many of us moving forward. It is the faint, twinkling lights of a harbour, gently beckoning home weary fishermen after time at sea. It is the comforting glow of a wood fire burning post a long, winter's walk. It is the dazzling, azure blue of the ocean, glimpsed through gullies after a long drive to the coast. It is the streak of light on the horizon, viewed from a hilltop vineyard, ushering in a new dawn.

#### Vintage Conditions

Above average rainfall in July and August 2017 filled soil profiles and dams but from then on the season was very dry. It is this dry weather that characterised the 2018 season and the low disease pressure coupled with ideal conditions for flowering and early development set the vines up for an excellent season. With virtually no rainfall between January and April, fruit quality in all areas was very good though some heat stress in February led to isolated defoliation. As we like to pick 'on the way up' our season began quickly with several varieties ripening at once but then progressed nicely, with the ability to pick when it suited given the settled weather.

#### Viticulture

A detailed, complex tapestry of vineyards comprising young and old, trellised and bush-vine, their common thread being vibrant, energetic fruit that is concentrated but balanced. The Shiraz components come from Adrian Hoffmann's Old Home Block, Joel Mattschoss' Shiraz on Menglers Hill and 2 blocks of Andy Kalleske's blocks in Koonunga/Ebenezer. All are trellised, 2 spur pruned, Joel's cane pruned. The Grenache comes from Sue Trott's Home Block in Blewitt Springs and Bernard Smart's vineyard in Clarendon. The former bush vine on sand and the latter bush vine of clay loams with quartz and ironstone.

#### Winemaking

Though the winemaking was hugely detailed, the aim was to create something seamless. All fruit was hand-picked and wild fermented with varying percentage of whole bunch and a generally gentle extraction process. Ageing in a mix of concrete and larger French oak. No fining or filtration.

#### Tasting

An intoxicating, ethereal nose of sweet, spicy black cherry, cassis and balsam. The palate unravels its silky, textural beauty over the palate. Draped with wild strawberry, north African spice, autumnal wood smoke and hints of smoky, grilled meats, it displays an elegant persistence.

**Blend:** 51% McLaren Vale Grenache 49% Barossa Shiraz

**Alcohol:** 14.5%

**Total Acidity:** 5.62 g/l

**pH:** 3.55

**Residual Sugar:** 1 g/l

**SO2:** 82 mg/l

