

THISTLEDOWN WINE COMPANY



Gorgeous Shiraz 2021

South Australia

Excited by the response we got with our Gorgeous Grenache, we've taken a similarly left-field approach to Shiraz by taking old vines and co-fermenting with a little Zibibbo to make a delicious, but very different Shiraz.

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.

Winemaking

The Shiraz was all picked from one old vineyard in the Riverland, a property that had been growing grapes since the early soldier settlements. A small proportion of Zibibbo, otherwise known as Muscat, was co-fermented using wild yeasts. A short ageing in old French oak followed by bottling young to preserve the hugely aromatic, textural deliciousness that we sought from the outset.

Tasting

Not your average Shiraz! On the nose there are peaches, ripe nectarine, wild raspberry and a little spice. The palate is soft and slurpy, the texture silky and any tannins just add a little seasoning – like macerated strawberries and black pepper. Turning a previously undervalued resource into something that is hugely enjoyable and ultimately gorgeous

Blend: 86% Shiraz, 14% Zibibbo

Alcohol: 13.5%

Total Acidity: 5.16 g/l

pH: 3.78

Residual Sugar: 2 g/l

SO2: 70 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes

