

# THISTLEDOWN



## Gorgeous Shiraz 2022

### 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.

#### 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.*

#### Viticulture

The Shiraz was all picked from one old vineyard in the Riverland, a property that had been growing grapes since the early soldier settlements.

#### Winemaking

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.



#### Wine Analysis

**Varietal:** 86% Shiraz, 11% Zibibbo  
3% Fiano  
**Alcohol:** 14.5%  
**Total Acidity:** 5.44 g/l  
**pH:** 3.75  
**Residual Sugar:** 2g/l  
**SO2:** 74 mg/l



#### Vintage Conditions

2022 vintage followed in much the same vein as the much lauded 2021, though for the Riverland, yields were down because of a massive hail event in November 2021. Once past that hurdle, 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, crisp acids and a capacity for both youthful exuberance and ageing.