

# THISTLEDOWN



## The Great Escape Chardonnay 2022

### Eden Valley, Barossa

The Great Escape is our benchmark, cooler climate Chardonnay produced from fruit grown in the Eden Valley's elevated vineyard sites which allow for a long ripening period which helps to maintain the natural sugar and acid balance of the grape. With moderate alcohol, focussed, crisp citrus fruit and a mouth-watering finish, this is an accomplished, truly modern style of this noble variety.

#### Tasting

*Citrusy, subtle oak influence and a bright yet creamy palate.*

#### Viticulture

*Trellised vineyards, pruned to produce moderate yields.*

#### Winemaking

Fruit went directly to press after picking. The free run juice was run off to tank to settle. We retain a relatively high level of solids in the ferment, all of which is wild fermented in used French oak or concrete egg. We do not encourage malolactic as we want to preserve the crisp, citrus fruit profile.



#### Wine Analysis

Varietal: 100% Chardonnay

Alcohol: .13.5%

Total Acidity: 5.5 g/l

pH: 3.13

Residual Sugar: 2g/l

SO<sub>2</sub>: 84 mg/l



#### Vintage Conditions

2022 vintage followed in much the same vein as the much lauded 2021 with the resulting excellent quality fruit picked a little later than in the recent past. 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.