

THISTLEDOWN WINE COMPANY



The Vagabond Grenache 2020

Blewitt Springs, McLaren Vale

We're convinced that, of all the regions of Australia, the greatest potential for Grenache greatness is in the McLaren Vale. We therefore set about finding unique plots throughout the region, looking for specific soil formations that would imbue the Vagabond with finesse, varietal purity and texture.

Vintage Conditions

2020 vintage conditions were perfect in many ways. A warm, dry early season gave way to a mild, sometimes cool, February and March which allowed for ripening at a very relaxed pace. Small yields across all regions concentrated the fruit flavours while the dry conditions led to low disease pressures.

Winemaking

From 4 separate, old, dry grown, bush trained vineyards in Blewitt Spring, planted in deep sands with some ironstone. The fruit was hand picked, 68% was wild fermented in a concrete pyramid which had layers of whole bunch and crushed fruit. This ferment had no mechanical extraction. The balance was wild fermented in an open fermenter with 35% whole bunches, hand plunged twice daily. This portion was aged in puncheons while the pyramid fermented was pressed back to a concrete egg and oak puncheons for maturation.

Tasting

This wine possesses a beautifully complex, aromatic nose of violets, wild cherry, rosemary and warming spice. The palate is energetic yet polished and smooth with vibrant cherry, spice, wild strawberry and liquorice on the palate. Medium bodied but multi-layered and textural with a very long, aromatic finish.

Alcohol: 14.5%

Total Acidity: 5.9 g/l

pH: 3.34

Residual Sugar: <2 g/l

SO₂: 76 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes

