

# THISTLEDOWN



## The Vagabond Grenache 2022

### 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.

#### 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.*

#### Viticulture

From 4 separate, old, dry grown, bush trained vineyards in Blewitt Spring, planted in deep sands with some ironstone.

#### Winemaking

All the fruit was hand picked with each vineyard vinified separately. One vineyard 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.



#### Wine Analysis

Varietal: 100% Grenache

Alcohol: .14.5%

Total Acidity: 5.76 g/l

pH: 3.32

Residual Sugar: 2g/l

SO2: 67 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.