

# THISTLEDOWN



## The Vagabond Grenache 2023

### 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.



Varietal: 100% Grenache

Alcohol: 13.5%

Total Acidity: 5.14 g/l

pH: 3.49

Residual Sugar: 2g/l

SO2: 74 mg/l



#### Vintage Conditions

The third in a series of La Niña influenced vintages, 2023 was perhaps the most extreme. In an erratic season, the consistent theme was of cooler than average temperatures and wet weather periods during the ripening period. Yields varied massively from site to site and this meant for massive variations in ripening periods and more detailed vineyard work than ever before. The lack of intense heat resulted in one of the latest seasons on record and the wines made display elegance, brilliant aromatics and supreme balance.



[www.thistledownwines.com](http://www.thistledownwines.com)



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