

THISTLEDOWN WINE COMPANY



The Thorny Devil Grenache 2019

McLaren Vale

In 2019, the fruit for Thorny Devil came from a variety of some of the finest vineyards in McLaren Vale. Old bush trained vines and sandy, mineral strewn vineyards ensure that this is amongst our most delicious Grenaches.

Vintage Conditions

Right across South Australia, the 2019 vintage will be remembered as a very challenging one. Very dry conditions persisted throughout the growing season while some areas also had to contend with frost, hail and wind – all of which reduced the crop but helped increase concentration and quality. Our rosé was hand-picked in mid-February, before the extreme heat in early March, thus retaining the vibrant red fruits that we sought.

Winemaking

purity, texture and finesse rather than making a n other rich red wine. While there is no denying that Grenache is more burly than Pinot, we always have the vision of making Pinot style wines within the, albeit, challenging framework of Grenache!

The Fruit was hand picked and 30% whole bunches retained in the ferment.. Fermentation began naturally and hand plunging twice a day was carried out through to dryness. Gently pressed off skins before 10 months in old oak hogsheads.

Tasting

The resulting wine has the characteristic McLaren Vale perfume and spice with a beguiling texture and perfume that keeps you interested.

Alcohol: 14.5%

Total Acidity: 5.93 g/l

pH: 3.52

Residual Sugar: 2 g/l

SO2: 76 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes

