

THISTLEDOWN WINE COMPANY



The Thorny Devil Grenache 2020

McLaren Vale

In 2020, 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

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

With Grenache, we are always looking to maximise fruit purity, texture and finesse rather than making a 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: 5.7 g/l

pH: 3.43

Residual Sugar: <2 g/l

SO₂: 69 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes

