

THISTLEDOWN WINE COMPANY



The Thorny Devil Grenache 2021

McLaren Vale

In 2021, 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

Rare is the vintage that combines good yields and high quality but 2021 was just that. A remarkable vintage in that it was once again pandemic affected but that it was measured and mild with none of the heat spikes or drought conditions of recent years. With good levels of winter rains filling soil profiles, the mild weather with intermittent rains throughout the growing and ripening season ensured that fruit ripened over a long period of time and the vintage was one of the longest in recent history. The results are spectacular, healthy fruit, moderate sugars and complex flavours, have resulted in wines of beautiful balance, fragrance and varietal typicity.

Viticulture

Thorny Devil comes from a variety of sites, all of which have in common that they are old, bush trained and dry grown. With Grenache, we are always looking to maximise fruit purity, texture and finesse and do so through earlier picking, selection of blocks within the vineyard and a detailed understanding of each site and how it reacts to the season.

Winemaking

The fruit was hand picked from a variety of sites, all of which were vinified separately with up to 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 unfolds, layer by layer.

Blend: 100% Grenache

Alcohol: 14%

Total Acidity: 5.52 g/l

pH: 3.47

Residual Sugar: <2 g/l

SO₂: 74 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes

