

THISTLEDOWN



Thorny Devil Grenache 2022

McLaren Vale

Fruit for Thorny Devil comes 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.

Tasting

The resulting wine has the characteristic McLaren Vale perfume and spice with a beguiling texture and perfume that unfolds, layer by layer.

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 handpicked 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.



Wine Analysis

Varietal: 100% Grenache

Alcohol: .14%

Total Acidity: 5.88 g/l

pH: 3.32

Residual Sugar: 2g/l

SO2: 83 mg/l



Vintage Conditions

2022 vintage followed in much the same vein as the much lauded 2021. A little later than normal but 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, energetic fruit and silky tannins with a capacity for both youthful exuberance and ageing.

