

THISTLEDOWN



Walking with Kings Roussanne

Grenache Blanc 2022

McLaren Vale

A Rhône inspired white which takes the richly textured Roussanne and blends with the crisp, green apple and citrus of Grenache Blanc to create a wine of real balance and complexity.

Tasting

A richly textured white wine with creamy, aromatic and exotic notes from Roussanne and more vibrant, green apple from Grenache. The end result is a wine so versatile, complex yet so moreish.

Viticulture

Hand-picked Roussanne from Sellicks Hills, biodynamic Grenache Blanc from Kangarilla.

Winemaking

Both varieties are hand picked and fermented separately. Roussanne is whole bunch pressed, lightly settled and wild fermented in French oak. Grenache is oxidatively handled prior to wild ferment in barrel. The two components blend prior to bottling.

Wine Analysis

Varietal: 60% Roussanne, 40% Grenache Blanc
Alcohol: 13.5%
Total Acidity: 5.96g/l
pH: 3.24
Residual Sugar: 2g/l
SO₂: 98mg/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, crisp acids and a capacity for both youthful exuberance and ageing.