

THISTLEDOWN



Walking with Kings Roussanne Grenache Blanc 2023

South Australia

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 Hill, biodynamic Grenache Blanc from the Riverland.

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: 70% Roussanne, 30% Grenache Blanc
Alcohol: 13%
Total Acidity: 5.52g/l
pH: 3.37
Residual Sugar: 2g/l
SO2: 98mg/l



Vintage Conditions

The third in a series of La Niña influenced vintages, 2023 was perhaps the most extreme. In an erratic season, the consistent theme was of cooler than average temperatures and wet weather periods during the ripening period. Yields varied massively from site to site and this meant for massive variations in ripening periods and more detailed vineyard work than ever before. The lack of intense heat resulted in one of the latest seasons on record and the wines made display elegance, brilliant aromatics and supreme balance.



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