

THISTLEDOWN WINE COMPANY



Suilven Chardonnay 2017

Adelaide Hills

Having thrown off its image as the sleepy backwater capital of South Australia, Adelaide is now one of the "hot" cities of the world to visit. Long the home to Australia's wine industry, Adelaide is now a melting pot of great wine, gorgeous produce and vibrant culture. And where do the cool cats go to make wine? - the Hills of course. This established region, once more famous for apple and pear growing, is now the heart of the alternative wine movement. Outstanding fruit quality and a more free-thinking approach to winemaking characterise the Hills and where better to produce our Suilven Chardonnay?

Vintage Conditions

2017 was defined by the very wet winter conditions that preceded it and by the cool, unpredictable and sporadically wet vintage conditions. Careful viticulture with restricted yields and open canopies were essential to healthy development. A late season, up to 6 weeks later than 2015, resulted in wines of purity and nervy tension.

Viticulture

Grown in the cooler Adelaide Hills region of South Australia, the focus is on site selection and then individual barrel selection to craft our ultimate expression of the king of white grapes.

Winemaking

With such perfect raw materials, our only job was not to undo all nature's good work. Fruit, hand-picked in the cool of the morning, was transferred straight to press before a very slight settling of juice which retained a high solids content. A combination of new French oak hogsheads and concrete eggs were filled and we waited for the natural fermentation to begin - which it did at quite a rate! The finished wine was held in barrel and egg, with regular battonage, for 10 months before bottling with only a very light fining and filtration.

Tasting

Refreshing white fruits, with a hint of spice and light oaking on the nose. Zippy acidity, white and stone fruits such as peach, and some minerality adding some texture.

Alcohol: 12.5%
Total Acidity: 6.8g/l
pH: 3.24
Residual Sugar: <2g/l
SO2: 90mg/l
Vegan: Yes
Vegetarian: Yes

