

# THISTLEDOWN



## Bachelor Block Shiraz, Ebenezer, Barossa Valley 2018

We've been working with this grower for a number of years and though all of his fruit is very solid, one particular block always stood out, irrespective of the year. In 2018 we carefully hand-picked a portion of the block allowing us to do whole bunch ferments which added another dimension to the already epic fruit.

### Vintage Conditions

Above average rainfall in July and August filled soil profiles and dams but from then on the season was very dry. It is this dry weather that characterised the 2018 season and the low disease pressure coupled with ideal conditions for flowering and early development set the vines up for an excellent season. With virtually no rainfall between January and April, fruit quality in all areas was very good though some heat stress in February led to isolated defoliation. As we like to pick 'on the way up' our season began quickly with several varieties ripening at once but then progressed nicely, with the ability to pick when it suited given the settled weather.

### Winemaking

We're familiar with this fruit and so the aim in 2018 was to maximise the potential of the site. As ever, we hand-picked relatively early in order to preserve the fresher aromatics. The fruit was left to cold soak for a couple of days before the natural fermentation began. We used approx 35% whole bunches in the ferment, which was hand plunged twice daily. Post ferment maceration lasted a further 5 days before pressing to 300 litre French hogsheads - where it lay for 14 months before bottling .

Alcohol:14%

Total Acidity: 4.98g/l

pH: 3.56

Residual Sugar: 2g/l

SO<sub>2</sub>: 70 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes