

THISTLEDOWN WINE COMPANY



The Cunning Plan Shiraz 2016 Langhorne Creek

Vintage Conditions

Winter and Spring were dry and though total volume was near normal, there were few drenches. Spring was also dry with hot temperatures in October followed by a milder November in which the fruit set well with good crops. Refreshing rains in late January prolonged the season more than it might have been but by mid March the fruit was perfect.

Viticulture

The flood plains between the Angas and Bremer rivers have long been home to some of South Australia's best fruit and it is the cream of the Langhorne Creek crop that we use to craft The Cunning Plan. The region tends towards later ripening than the Barossa or McLaren Vale and this allows us to use perfectly ripe fruit at lower sugar levels which results in wines with better alcohol balance.

Winemaking

As ever, we are looking for fruit that is on the way up, with bright fruit and well balanced tannin and acidity. Winemaking is simple with The Cunning Plan. Take perfectly balanced, just ripe fruit, pick, gently crush to preserve whole berries and allow to soak for 4 days to extract colour, aroma and fruit prior to the alcoholic fermentation which extracts more pronounced tannins. Following the alcoholic fermentation, the wine is pressed off to 300 litre used French barrels where it matures for 10 months prior to bottling. The resulting wine is bursting with fruit, wonderful purity and that characteristic Langhorne Creek plush, earthy quality. Delicious.

Tasting

Great depth of ripe plum and blackberry fruit flavours. A full-bodied wine with a succulent palate, lively spices and fine velvety tannins.

Alcohol: 14.5%

Total Acidity: 5.6 g/l

pH: 3.71

Residual Sugar: <2 g/l

SO₂: 82 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes

