

THISTLEDOWN



The Cunning Plan Shiraz, McLaren Vale 2018

The beautiful region of McLaren Vale is bounded by the Gulf to the West and various ranges to the East and North. Geologically, one of the most diverse regions on earth, it has long been the home to some of Australia's finest expressions of Shiraz. Our fruit comes from the Moray Park vineyard in the McLaren Flat sub-region. Low yielding and ultra intense, we handle the fruit gently to capture the delicious berry fruit character overlaid with subtle wood-spice.

Vintage Conditions

Though the preceding 2017 was a late, cool and sometimes damp season, it ended with lower than average rainfall for the late season. Above average rainfall in July and August filled soil profiles and dams but from then on the season has been very dry. As low as 40% of average rainfall in areas such as Blewitt Springs in McLaren Vale. 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, particularly on Shiraz. As we like to pick "on the way up" our season began quickly with a number of varieties ripening at once but then progressed nicely, with the ability to pick when it suited given the settled weather.

Winemaking

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 McLaren Vale plush, spicy quality. Delicious.

Alcohol:14.5%

Total Acidity:5.6

pH:3.71

Residual Sugar:<2g/l

SO₂: 82

Fining: None

Vegan: Yes