

THISTLEDOWN



The Great Escape Chardonnay, Adelaide Hills 2018

The Great Escape is our benchmark, cool climate Chardonnay produced from fruit grown in elevated vineyard sites which allow for a long ripening period which helps to maintain the natural sugar and acid balance of the grape. With moderate alcohol, focussed, crisp citrus fruit and a mouth-watering finish, this is an accomplished, truly modern style of this noble variety.

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

Fruit is picked in the cool of the early morning, 7th March, and goes directly to press where the free run juice is run off to tank to settle. We retain a relatively high level of solids in the ferment, all of which is wild fermented in used French oak or concrete egg. We do not encourage malolactic as we want to preserve the crisp, citrus fruit profile.

Alcohol: 13%

Total Acidity: 6.5g/l

pH: 3.24

Residual Sugar: 2g/l

SO₂: 98mg/l

Fining: Bentonite

Vegan: Yes

Vegetarian: Yes