

THISTLEDOWN WINE COMPANY



Sands of Time, Old Vine, Single Vineyard Grenache 2017

Blewitt Springs, McLaren Vale

Early on in our Grenache journey, we were introduced to Sue Trott's Home Block in the Blewitt Springs sub-region of McLaren Vale. It's beautiful aspect, raised elevation and free-draining deep sandy soils are the perfect spot for dry-grown bush-vine Grenache and we were so lucky to be offered the opportunity to purchase a little fruit. 5 years on and we have learned a little about the site and refined our picking decisions and vinification to the extent that from 2017 we were content that we could do the site justice by bottling separately.

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 tension.

Viticulture

From grower Sue Trott's Home Block in the Blewitt Springs sub-region of McLaren Vale. It's beautiful aspect, raised elevation and free-draining deep sandy soils are the perfect spot for old dry-grown bush-vine Grenache.

Winemaking

Hand-picked, on the way up, we vinify naturally in concrete and place whole bunches alternately with de-stemmed fruit to create a layer cake. A very gentle, slow fermentation is followed by maturation in oak and concrete before a careful selection is done, which is then bottled unfinned and unfiltered 10 months later. A faithful expression of the site.

Tasting

Sourced from our favourite vineyard in the world renowned Blewitt Springs sub-region of McLaren Vale, this is a delightfully mid-weight wine whose subtle layers of fruit lend it a persistence that belies its appearance. Hand-picking and a very gentle winemaker process produce a wine that is a faithful expression of the site – beautiful, haunting aromatics, fine sandy tannins and wonderful, memorable length on the palate.

Alcohol: 14.5%

Total Acidity: 5.9 g/l

pH: 3.62

Residual Sugar: <1 g/l

SO₂: 67 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes