

# THISTLEDOWN



## Suilven Chardonnay, Adelaide Hills, 2018

Having thrown off its image as the sleepy backwater capital of South Australia, Adelaide is now one of the "hot" cities of the world to visit. Long the home to Australia's wine industry, Adelaide is now a melting pot of great wine, gorgeous produce and vibrant culture. And where do the cool cats go to make wine? - the hills of course. This established region, once more famous for apple and pear growing, is now the heart of the alternative wine movement. Outstanding fruit quality and a more free-thinking approach to winemaking characterise the Hills and where better to produce our Suilven Chardonnay.

### 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

With such perfect raw materials, our only job was not to undo all nature's good work. Fruit, hand-picked in the cool of the morning of March 4<sup>th</sup>, was transferred straight to press before a very slight settling of juice which retained a high solids content. A combination of new French oak hogsheads and concrete eggs were filled and we waited for the natural fermentation to begin - which it did at quite a rate! The finished wine was held in barrel and egg, with regular battonage, for 10 months before bottling with only a very light fining and filtration.

Alcohol: 13%

Total Acidity: 6.8

pH: 3.3

Residual Sugar: .2g/l

SO<sub>2</sub>: 90mg/l

Fining: Bentonite

Vegan: Yes

Vegetarian: Yes