THISTLE DOWN WINE COMPANY



The Quickening Shiraz 2018 Barossa (Eden & Ebenezer)

As life-forces stir, a connection is born and a personality created. The Quickening celebrates the vivifying power of nature. This is the Barossa reimagined. An exuberant outpouring of energy, captured within a sculptured framework that reflects the rugged yet beautiful landscape of its conception.

Vintage Conditions

Though the preceeding 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.

Viticulture

Joel Mattschoss' Eden Valley vineyard provides the majority of the fruit. This spectacular vineyard is planted on some of the most difficult, meagre soils of any we have seen. Littered with boulders composed of ironstone and pink quartz, it is a truly challenging site. Vineyards are trellised, cordon trained and spur pruned.

Winemaking

The 3 component parts of this wine are made in a similarly low intervention manner. Hand picking, a percentage of whole bunches and wild ferments all play their role in ensuring that this wine is full of energy and life.

Tasting

A deliciously vibrant style of Barossa Shiraz with succulent raspberry and blackcurrant fruit, hints of spice and elegant, glossy texture.

Alcohol: TBC%

Total Acidity: TBC g/l

pH: TBC

Residual Sugar: TBC g/l

SO2: TBC mg/l Fining: None Vegan: Yes Vegetarian: Yes





