

# THISTLEDOWN WINE COMPANY



## The Vagabond Grenache 2017 Blewitt Springs, McLaren Vale

We're convinced that, of all of the regions of Australia, the greatest potential for Grenache greatness is in the McLaren Vale. We therefore set about finding unique plots throughout the region, looking for specific soil formations that would imbue the Vagabond with finesse, varietal purity and texture.

### 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 70 year old, dry grown, bush vines in Blewitt Springs planted in deep sands with some ironstone. The fruit was hand picked.

### Winemaking

50% was wild fermented in a concrete egg which had layers of whole bunch and crushed fruit. This ferment had no mechanical extraction. The balance was wild fermented in an open fermenter with 35% whole bunches, hand plunged twice daily. This portion was aged in puncheons while the egg fermented was pressed back to the egg for maturation.

### Tasting

A beautifully balanced red, this is an unusually elegant take on Grenache with an almost Pinot-like delicacy, the wine is violet scented with bright red fruit on the palate, subtle savoury oak and a warm silky finish.

**Alcohol:** 14.5%

**Total Acidity:** 5.9 g/l

**pH:** 3.62

**Residual Sugar:** <1 g/l

**SO<sub>2</sub>:** 67 mg/l

**Fining:** None

**Vegan:** Yes

**Vegetarian:** Yes