

THISTLEDOWN



The Vagabond Grenache, Blewitt Springs, McLaren Vale 2018

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

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

From 3 separate, old, dry grown, bush trained vineyards in Blewitt Spring, planted in deep sands with some ironstone. The fruit was hand picked, 68% was wild fermented in a concrete pyramid 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 pyramid fermented was pressed back to a concrete egg and oak puncheons for maturation.

Alcohol: 14.5%

Total Acidity: 6.5g/l

pH: 3.35

Residual Sugar: <2g/l

SO₂: 78mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes