



In 2016, the fruit for Thorny Devil came from a vineyard in the Ebenezer sub region in Barossa. Very sandy soils help reduce vigour and give a natural polish to the wines.

Vintage Conditions

Winter and Spring were dry and though total volume was near normal, there were few drenches. Spring was also dry with hot temperatures in October followed by a milder November in which the fruit set well with good crops. Refreshing rains in late January prolonged the season more than it might have been but by early March the fruit was perfect for hand picking.

Viticulture

We have bought fruit from this vineyard for a number of years and it is a consistent performer even in the less good years. In 2014, this vineyard performed out of its skin and it was while we were in the vineyard that we came across a little lizardy fellow called a Thorny Devil. We liked the name and the fruit produced beautiful wine and so we decided that it was high enough quality to be bottled on its own.

Winemaking

With Grenache, we are always looking to maximise fruit purity, texture and finesse rather than making a.n other rich red wine. While there is no denying that Grenache is more burly than Pinot, we always have the vision of making Pinot style wines within the, albeit, challenging framework of Grenache! The Fruit was gently crushed to retain as many whole berries as possible before a cold soak prior to fermentation. Fermentation began naturally and hand plunging twice a day was carried out through to dryness. Gently pressed off skins before 10 months in old oak hogsheads. The resulting wine has the characteristic Barossa punch but there is a beguiling texture and perfume that keeps you interested.

Tasting

Packing the characteristic Barossa punch, this delicately hued red is otherwise very elegant with vibrant wild strawberry, spice and silky texture.

Alcohol: 14.5%

Total Acidity: 4.92 g/l

pH: 3.55

Residual Sugar: 2.7 g/l

SO2: 80 mg/l Fining: None Vegan: Yes Vegetarian: Yes





