

# THISTLEDOWN



## Gorgeous Grenache Blanc 2024

### South Australia

Grenache is Australia's signature grape variety and we're slightly obsessed with it. The white version is still rare in Australia but capable of beautifully textured, citrus laced wines of great drinkability.

#### Tasting

*An explosion of flavour meets suave, seductive personality! Bright, tangy citrus laced fruit with hints of honeysuckle and lemon balm. Taut, yet textured and complex, this is a beautifully crafted white that breaks the mould.*

#### Viticulture

Grenache Blanc is a relatively new variety in Australia with the majority of plantings being vsp on trellis rather than the more traditional bush training for reds.

#### Winemaking

Oxidative handling before a wild ferment in both concrete egg and used French barrels. No MLF and maturation on lees for 4 months helped increase texture prior to bottling.



This wine carries the Sustainable Winegrowing Australia Trust Mark.

#### Wine Analysis

**Varietal:** 90% Grenache Blanc, 6% Zibibbo, 4% Chardonnay

**Alcohol:** 13.5%

**Total Acidity:** 5.39 g/l

**pH:** 3.25

**Residual Sugar:** <2g/l

**SO2:** 86 mg/l



#### Vintage Conditions

The 24 vintage, being the first El Nino season, was expected to be warm and dry but if anything, the early season conditions were the opposite. Unsettled, cool, and sometimes wet weather resulted in erratic fruit set but from the end of January onwards, the weather was settled and very dry. Aside from a few days of heat in March, the season continued, with the moderate temperatures and mild conditions allowing for picking all varieties at the ideal moment.

