

THISTLEDOWN



She's Electric Single Vineyard Grenache 2024 Seaview, McLaren Vale

Some vineyards have a remarkable story to tell and we came upon such a vineyard in late 2016. At the Seaview end of Chapel Hill Rd, its old bush vines contrasted by a planting of much younger Grenache. Apparently, half of the vineyard was burned when a bird caught light on a power line, fell to the ground and set light to the vineyard! We were so glad that some of the amazing old vines are still there for us to use.

Only 2775 Bottles Produced

Tasting

Aromatic and lifted on the nose with a beautifully layered, textural palate with wild strawberry and spice.

Viticulture

Dry grown, old bush vines, grown on red-brown sandy loams with quartz and ironstone. Low intervention viticulture with minimal spray regime, cover crops and promotion of biodiversity.

Winemaking

The fruit was hand-picked early in the morning before swift transport to the winery where we retained 50% whole bunches. A gentle foot pressing helped establish the wild ferment. Once fermented, the wine was transferred to 500l puncheons & 300 litre used French oak hogsheads where it stayed for 8 months before being bottled unfinned and unfiltered.



Wine Analysis

Varietal: 100% Grenache
Alcohol: .14%
Total Acidity: 5.38g/l
pH: 3.45
Residual Sugar: 1g/l
SO2: 98 mg/l



Vintage Conditions

The '24 vintage, being the first El Niño 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.



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