

THISTLEDOWN



Thorny Devil Grenache 2024 McLaren Vale

Fruit for Thorny Devil comes from a variety of some of the finest vineyards in McLaren Vale. Dry grown, old bush-trained vines and sandy, mineral strewn vineyards ensure that this is amongst our most delicious Grenaches.

Tasting

The resulting wine has the characteristic McLaren Vale perfume and spice with a beguiling texture and perfume that unfolds, layer by layer.

Viticulture

Thorny Devil draws on fruit from a number of sub regions of McLaren Vale, all of which are old, dry grown and bush trained. Picking times and ferments vary but the common thread is of picking 'on the way up'.

Winemaking

All ferments are wild with differing percentages of whole bunch, though every ferment has some. Extraction regimes are very light, with the aim of infusion rather than heavy extraction. Once pressed, the wine is stored in seasoned French oak of 300 & 500 litres for approx. 8 months before bottling.



Wine Analysis

Varietal: 100% Grenache

Alcohol: 14.5%

Total Acidity: 5.45 g/l

pH: 3.49

Residual Sugar: 2g/l

SO2: 83 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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