

THISTLEDOWN WINE COMPANY



The Basket Case Shiraz 2014 Barossa Valley

The Basket Case forms the bedrock of what we do at Thistledown. Ever since our first visits to the Barossa, more years ago than we'd choose to recall, we've been variously inspired and confounded by what is achievable in this iconic region. Inspired by the incredible soils and the way in which Shiraz, in particular, is able to express itself here, confounded by winemaking practices that can seem formulaic, reliant on alcohol and ripeness alone.

Vintage Conditions

Cool conditions and below average yields (shiraz down by 25% and Cabernet Sauvignon by as much as 40%) led to great varietal expression in whites and reds - with reds exuding brilliant colour. Overall, the quality of reds was exceptional. Harvest was up to a month early, with most whites picked by late February and early red varieties starting to come off in early February.

Viticulture

The region of Barossa is blessed with a multitude of soil structures and we like to work with fruit that displays the effects of the changing nature of the soil explicitly. Much is talked about the role of old vines and they are indeed a fabulous resource. However, they are not a guarantee of quality and in some years, having a trellised, judiciously irrigated middle aged vine may well provide wine of better balance than a dry grown old vine. We therefore like to work with a spread of trellised and bush vine vineyards, old and new, dry grown and irrigated. The consistent factor must be limited yields and balance.

Winemaking

The grapes are sourced from growers all over the region, with a leaning towards the northern end of the valley where we love the dark, crunchy fruit. We pick the fruit "on the way up" to total ripeness and then we give it a gentle cold soak before ferment and basket pressing. Ageing is done in 300 & 500 litre barrels, predominantly French and only ever about 25% new to allow the fruit rather than the oak to dominate.

Tasting

Glossy, soft and perfumed with lush black fruits and a creamy, liquorice palate. A wine that is multi-layered, textural and subtly fruited. Structured without being monolithic, tight, perfumed, effortlessly drinkable.

Alcohol: 14.5%

Total Acidity: 5.96 g/l

pH: 3.58

Residual Sugar: <2 g/l

SO₂: 76 mg/l

Fining: None

Vegan: Yes

Vegetarian: Yes