

THORN·CLARKE

Barossa Wines · Australia



TASTING NOTES

SANDPIPER SHIRAZ 2009

REGION	Barossa
HARVEST DATE	March 2009
BOTTLING DATE	April 2010
pH	3.6
TA	6.3g/l
ALCOHOL	14.5%

VINTAGE CONDITIONS

The 2009 vintage started a little earlier than usual due to a week of hot weather. Following this, the weather settled down to an extended spell of warm, dry days and cool nights. Some light rain in March provided much needed relief for thirsty vines, and resulted in the vintage finishing well – producing wines with excellent colour and flavour.

WINEMAKING

The grapes are crushed and de-stemmed into fermenters. Yeast is added immediately once in fermenter, and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degrees Celcius range which will allow the fruit to display maximum fruit expression.

Pressing then occurs approximately seven days after crushing and the wine is then put into predominantly American oak to mature.

BARREL AGING

12 months in American oak.

COMMENTS

Deep red colour. The wine is deep and rich smelling with dark fruits, plums and spice with some good oak. There is very rich fruit on the palate with plums, blackberry and sweet spice from the oak. The palate is vibrant and young with a flavoursome viscous mouth feel which will develop complexity with time. There is some slightly chewy tannin which will soften with time and there is great length of fruit flavour.