

THORN · CLARKE

Barossa Wines · Australia



TASTING NOTES

SANDPIPER MERLOT 2008

REGION	Barossa
HARVEST DATE	March 2008
BOTTLING DATE	August 2009
pH	3.5
TA	6.6g/l
ALCOHOL	14.0%

VINTAGE CONDITIONS

The 2008 saw ideal, warm and dry growing conditions. These weather conditions resulted in fruit ripening to ideal levels and without disease pressure. The red wines from the 2008 vintage all display luscious fruit and soft approachable tannins, making them great for drinking now or mid term cellaring propositions.

WINEMAKING

The grapes are crushed and destemmed 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 a mix of French and American oak to mature.

BARREL AGING

12 months in tight grain French and American oak.

COMMENTS

Deep red in colour. The nose has clean ripe blackcurrant fruit with nuances of liquorice, mint and chocolate oak characters. The palate is medium bodied with an abundance of rich, sweet fruit. Blueberry, raspberry and chocolate pudding fill the palate bringing depth and complexity. Very evenly balanced mouth-filling palate, with mid-weight tannins combining together to give a great length.