

THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2008 Sandpiper Cabernet Sauvignon



HARVEST DATE	March 2008
BOTTLING DATE	September 2009
pH	3.56
TA	6.76
ALCOHOL	13.5%

2008 VINTAGE

2008 Vintage had ideal, warm and dry growing conditions. This meant that all the fruit ripened to ideal levels and without disease pressure. The resulting red wines from the vintage all have luscious fruit and soft approachable tannins, making them great for drinking now or mid term aging.

VINIFICATION

The grapes are crushed and de-stemmed into open fermenters. Yeast is added immediately and the grape must pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferment temperatures remain in the 22-25 degrees Celsius range, which allows the fruit to display maximum fruit expression. Pressing occurs approximately seven days after crushing and the finished wine is then put into predominately French to mature.

BARREL AGEING

12 months in primarily French Oak
About 20 % new oak.

COMMENTS

Medium to deep red. The nose has great lift and intensity with a complex mix of cherry ripe, blackberries, liquorice and red current. The palate is medium weight with rich ripe fruit including blackcurrant and strawberry yogurt like characters; these are nicely balanced with some spicy oak. The wine finishes with some fine tannins and good length of sweet fruit.

CELLAR

Drink now or cellar up to 7 years



100% ESTATE GROWN – FAMILY OWNED

Thorn–Clarke Wines

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