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THORN • CLARKE

Barossa Wines • Australia

the press

Welcome

Welcome everyone once again to our biannual newsletter. It is hard to believe that it is winter once more but don't worry we have plenty of great reds ready for your enjoyment over the cooler months.

Vintage threatened to go forever this year and everyone was glad to see the last of that glorious fruit in the picking bin at the end of the day.

We all had a lot of fun during the Barossa Vintage Festival, (as you can see from all of the smiling faces inside). We are still trying to work out how to get our purple feet back to their normal colour!

Anyway I hope you enjoy this Vintage Edition of the newsletter and invite you to come and join us at the Gourmet Weekend in August.

Cheers,
Sam Clarke

Vintage wrap up

Peter Wild, our Vineyard Manager and Derek Fitzgerald our Winemaker worked flat out from February though to late April to complete one of our longest Vintages yet. The length of the 2009 Vintage can be attributed to an early onset at our Kabinging site and a consistent mild temperature pattern though till late April. We like every one else experienced the heatwave in January, but we were well prepared and came out of it in good shape. All of our whites and reds came off in a very timely manner,



Katrina, Sue and Alyssa posing during 'The Stomp'



which is a 'once in every 6-7 year treat' says Peter Wild. We harvested both day and night, and Peter was particularly happy with the fruit from our Eden Valley Vineyards.

A new addition to our vineyard team this year is Simon Rayner, our Vineyard Technical officer. He found himself with a range of tasks though out vintage, including irrigation, soil monitoring, fruit sampling, pest and disease control and too many more to mention.

The work continued on after harvest in our onsite winery. Derek (winemaker) headed up all of the crushing and fermenting, and after months of careful processing our new 2009 reds are now maturing in barrels. At the same time the cellar hands have been kept busy with the bottling of our 2008 reds, look out for these as 2008 was a full a vibrant year producing strong reds. Our 2008 Shotfire Shiraz will be a force to reckoned with.

Now that we are in winter the vines are dormant and ready to prune, and the work has already begun on preparing the vines for the 2010 Vintage.



Come and visit our cellar door for new release tastings. Open Monday - Friday 9am-5pm, Saturday & Sunday - 12-4pm

around the vines

So much has happened this year already and here are just a few of the interesting events and happenings that have gone on in Thorn-Clarke.

Portavin Touch Wine

Thorn-Clarke was proudly represented in the annual charity touch football match in November 2008. We were not expecting any victories at all but we came out swinging on the day (Nov 9th) and found ourselves moving through the field (24 winery and industry teams). Suddenly we were in the finals and ended up being gracefully defeated in the semi final. Finishing as the best team out of the Barossa, well done I say! For more information see www.portavintouchwine.com.au.



L - R (front) Alysia, Jodie, Kylie. (back) Shannon, Derek, Simon, James & Sam

Wine Awards and Accolades

We have continued to reap in the medals both here and abroad and the Thorn-Clarke name continues to grow. We have had fantastic reviews from James Halliday, giving the 2005 William Randell and 2006 Shotfire Quartage 94 points; and Campbell Mattinson giving the 2007 Shotfire Shiraz 94 Points.

We also took Gold for our 2007 Shotfire Shiraz at the world renowned London International Wine and Spirit Challenge. For a full view of our awards and highlights visit our website – www.thornclarkewines.com.au.

Thorn-Clarke World Wide

Thorn-Clarke sells wine to a vast range of countries all over the world and we are always willing and excited to host our distributors and visitors at our winery and Cellar Door here in Angaston. This year alone we have enjoyed the company of visitors from: Canada, Ireland, Holland, Israel, China, U.S.A., Sweden and so many more.

Some of our international successes include a listing on Scandinavian Airlines Business Class for our Terra Barossa Shiraz multiple listings with Vintages, the premium section of the Liquor Board of Ontario (the biggest single buyer of wine in the World) and our Nebbiolo Merlot is now listed in System Bolaget stores in Sweden.



We are also very active travellers and Steve Machin our Sales and Marketing Manager has travelled to Canada, Europe, U.S.A and China.

David and Sam travelled to the USA last month and met with Jay Millar from Wine Advocate near Baltimore, Maryland and David also met with Harvey Steinman from Wine Spectator in San Francisco. We expect some nice reviews later in the year. These two publications are the most influential in the world of wine.



We have another addition to our sales team, Ben Chapman (a former employee) has returned to take the new position of Regional Market Manager Australia and New Zealand. So watch out for him, he may come knocking at your door with a case under one arm and an order form under the other.

New Wine Releases

Thorn-Clarke has released a brand new range of wines, taking advantage of our fantastic Eden Valley fruit. Cool Woods was released late 2008 with a Sauvignon Blanc and Riesling, and now we have added Chardonnay, Pinot Gris, Pinot Noir and Shiraz. A great new range of wines at a great price – stay tuned for more information, mean time we are sure you will see the wines in a store near you.

We are also eagerly awaiting the release of the 2006 William Randell Shiraz, we expect to be packaging it all up late July for an August launch. Keep an eye on our website for up to date release information. This wine





Barossa Vintage Festival

Thorn-Clarke held a hugely successful event during the Barossa Vintage Festival, April 17-19. We had perfect weather over the 3 days and our Foot Stomp Folly saw over 300 guests, eating, drinking and helping us stomp some of our 2009 Cabernet Sauvignon. We took photos of all of our stompers and they will be put up on our website soon, for viewing and downloading. For now here are just a few of the out standing pictures.



Shannon helping out with the stomping



Thorn-Clarke would like to invite you along to spend some time with us during the Gourmet Weekend, August 22nd and 23rd.

We are teaming up with SA Company Kitchen to offer a fantastic lunch to go with our fantastic wines, there will also be arts and crafts for the kids.

We are on bus loop No. 1, for more information visit:

www.barossa.com



N.V. Sparkling Pinot Chardonnay

Light bodied by full flavoured sparkling with some great kiwi fruit and guava characters.

Cellar Door / Direct Price \$160.00 / Dozen

2008 Riesling

Crisp and clean with vibrant, zingy lemon zest flavours combined with a hint of lime leaf and sherbet like characters. There is good mouthfeel, balanced with citrus fruits and acid.

Cellar Door / Direct Price \$160.00 / Dozen

2008 Pinot Gris

Medium bodied with Nashi pears and apple puree. There is a lovely richness and viscosity which can be attributed to the extended time on yeast. The wine finishes clean and crisp with great length of fruit.

Cellar Door / Direct Price \$160.00 / Dozen

2008 Chardonnay

Medium weight wine with melon fruit and citrus characters balanced nicely with good acidity. There is some oatmeal like characters contributing to the rich mouthfeel. The wine finishes with good length of citrus fruits.

Cellar Door / Direct Price \$160.00 / Dozen

2006 Merlot

Medium weight but full flavoured with sweet plum and cherry fruits. The ripe tannins are typical of merlot, being soft and slightly chalky and are well integrated.

Cellar Door / Direct Price \$160.00 / Dozen

2006 The Blend

Medium to full bodied palate shows mouthfilling rich satsuma plums, blackberry and liquorice. The firm yet approachable tannins will allow the wine to develop beautifully.

Cellar Door / Direct Price \$160.00 / Dozen

2007 Cabernet Sauvignon

Intense blackcurrant fruit complimented by coffee, nutmeg and dried herbs. the palate is medium bodied with lovely sweet berry fruits right through to the finish.

Cellar Door / Direct Price \$160.00 / Dozen

2008 Shiraz

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 mouthfeel which will develop complexity with time.

Cellar Door / Direct Price \$160.00 / Dozen

2007 Sorriso Rose

Lght and savoury in style yet vibrant with great fresh berry fruits and cherries. This wine is full of fresh fruits and balanced with clean acidity.

Cellar Door / Direct Price \$160.00 / Dozen

2006 Morello Nebbiolo

Medium bodied and in the savoury spectrum with hints of sour cherry, sweet spices and dried herbs. There is good balanced acidity as Italian style wines should have, which combine with the savoury fruit to give a rich mouth feel.

Cellar Door / Direct Price \$160.00 / Dozen

SHOTFIRE



2007 Pinot Gris

Rich and sweet with ripe nashi-pear and freshly cut apples. Due to the lees contact the wine is very viscous, creamy and mouth filling. The rich pear, apples and herb flavours combine with the oak ferment influence to produce a white of tight complexity and depth.

Cellar Door / Direct Price \$220.00 / Dozen

2007 Chardonnay

Rich and sweet with a medium to full body. The fruit is complemented by the well integrated nutty French oak and richness provided from the wine being left on lees for 10 months.

Cellar Door / Direct Price \$220.00 / Dozen

2007 Quartage

Full and complex, medium bodied. The wine is elegant and distinctive, displaying characters of berry fruit and plumb, accompanied by cherry spice characters. Supported by spicy oak complexity the tannins are balanced and complement the mouthfilling flavour.

Cellar Door / Direct Price \$220.00 / Dozen

2007 Shiraz

Sweet fruit characters dominated by blackberry and plum, complimented by sweet Indian spices, in particular turmeric and cinnamon. The mid-weight palate is rich and mouth filling; finishing with fine-grained tannins and great length of the savoury fruit and oak.

Cellar Door / Direct Price \$220.00 / Dozen

WILLIAM RANDELL

2006 Shiraz (released August 2009)

Rich and full bodied with ripe blackberries, cassis and mocha oak notes. The wine is mouth filling with a rich, creamy texture complemented by elegant silky tannins.

To order any of these wines please visit our website at www.thornclarkewines.com.au or if you can drop in to our Cellar Door, Gawler Park Road, Angaston : Mon – Fri 9-5, Sat and Sun 12-4.
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