

THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2007 TERRA BAROSSA SHIRAZ



HARVEST DATE	April 2007
BOTTLING DATE	April 2008
pH	3.53
ALCOHOL	13.5%

2007 VINTAGE

2007 was a mild growing season with very low crops resulting in wines with good colour and flavour, that achieved optimum ripeness.

VINIFICATION

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 predominantly American oak to mature.

BARREL AGEING

12 months in American oak.

COMMENTS

The colour is a deep red. The nose is clean and lifted, with complex characters of bitter chocolate and thyme. A lovely rich and creamy mouth feel is accompanied by soft integrated tannins. There are predominant flavours of plum, anise and raspberry, backed by spicy notes throughout the pallet. Good length of chocolate and plumb fruit characters combine well to create a long finish.



100% ESTATE GROWN – FAMILY OWNED

Thorn–Clarke Wines

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