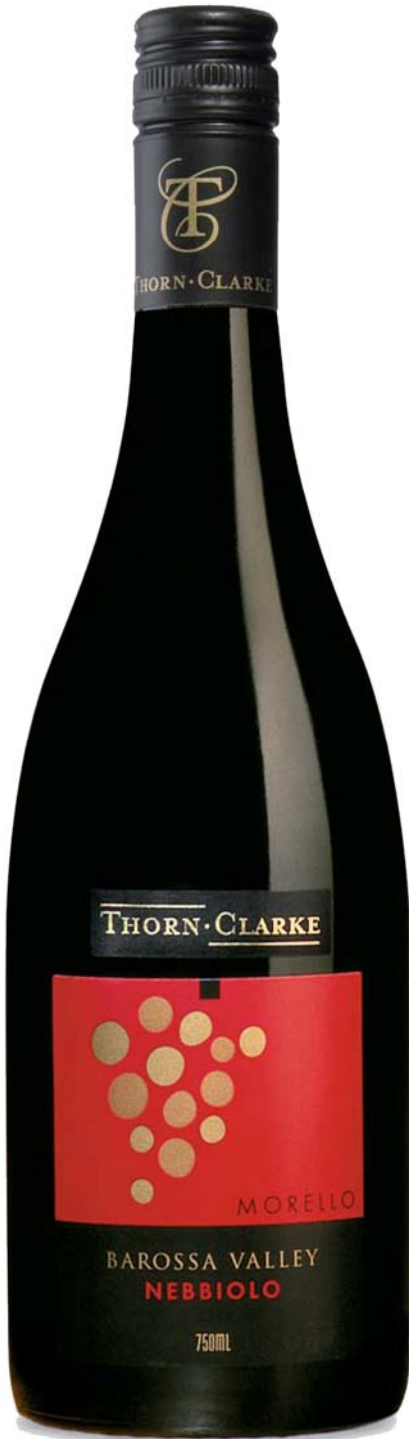


THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2006 MORELLO NEBBIOLO



HARVEST DATE	April 2006
BOTTLING DATE	May 2008
pH	3.61
TA	6.47
ALCOHOL	13.5%

2006 VINTAGE

2006 Vintage had a mild and long ripening season. These conditions favoured the accumulation of intense colour and flavours in the red grapes.

VINIFICATION

Grapes picked at optimum ripeness from our St Kitts Vineyard, in a few different batches. The grapes are then crushed, destemmed and fermented in small open fermenters using natural yeast. Some parcels are left on skins for up to three weeks, other parcels are pressed when dryness is reached.

BARREL AGEING

All pressed wine goes into old hogheads where it matures for at least 24 months. The wine is then racked out of barrel and the wine is bottled unfiltered.

COMMENTS

Colour is mid red with a brick hue. The nose is lifted with complex characters of dampened earth, soy, some florals, dried herbs and a hint of vegemite. The palate is 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. The wines finishes with chalky tannins and fruit.

100% ESTATE GROWN – FAMILY OWNED

Thorn·Clarke Wines

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