

TASTING NOTES

SANDPIPER PINOT NOIR CHARDONNAY



PRODUCT	Sandpiper Pinot Chardonnay
VINTAGE	NV
APPELLATION	Barossa Valley/Eden Valley
BLEND	60% Pinot Noir and 40% Chardonnay
TA	8.2
PH	3.2
ALCOHOL	11%
RESIDUAL SUGAR	10.5
VINEYARD	Mt Crawford

VINIFICATION

Both Chardonnay and Pinot Noir grapes were picked at night. The grapes were then crushed and de-stemmed immediately to ensure minimum skin contact and phenolic extraction. The Chardonnay and Pinot Noir were fermented separately under cool conditions to ensure delicacy of the base wine, these base wines were then blended to obtain the desired characters. The base wine was re-fermented and left on lees for six months to maximise mouthfeel and complexity of the wine.

BARREL AGEING

Six months on lees

COMMENTS

Very pale pink / salmon colour. The nose is showing some interesting nutty and yeasty characters with underlying strawberry fruit. On the palate this wine is a light bodied but full flavoured sparkling with some great kiwi fruit and guava characters. Serve on any occasion.

CELLARING

Drink now to six months.



100% ESTATE GROWN & FAMILY OWNED

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