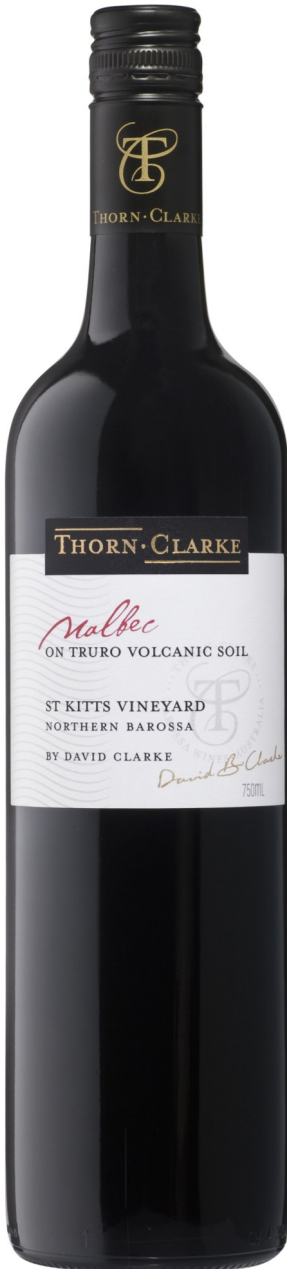


THORN · CLARKE

Barossa Wines · Australia

TASTING NOTES

2008 Barossa Terroirs Series Malbec



REGION	Barossa	HARVEST DATE	March 2008
BOTTLING DATE	December 2009	ALCOHOL	15.5%

VINTAGE CONDITIONS

2008 was a very warm year with harvest being completed in a very short period. The resultant wines from the vintage reflect the growing conditions with loads of upfront fruit and rich mouthfeel, meaning wines from this vintage will have a great deal of ageing potential as well.

WINEMAKING

The grapes are crushed and destemmed into open 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 a mix of French and American oak to mature.

BARREL AGING

18 months in 60% new French hogsheads, with the balance going into 2nd and 3rd fill barrels.

COMMENTS

Deep red. The nose has some fantastic lifted blueberry and blackberry fruit with some chocolate pudding and hints of toffee. The palate is full bodied with rich voluptuous blackberry and blueberry fruit. There is also hints of sweet uplifting spices like nutmeg. The flavour is quite concentrated and gives a wonderful viscous, mouth-filling sensation. The fruit and oak taste hangs around to give the wine length and presence.
