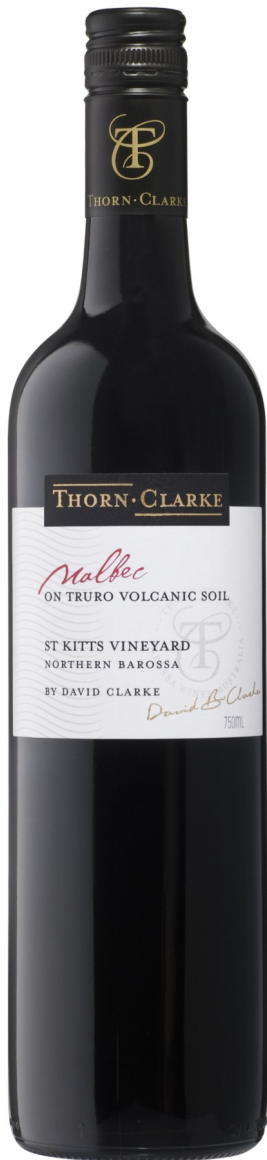


THORN · CLARKE

Barossa Wines · Australia

BAROSSA TERROIRS SERIES MALBEC



VINTAGE	2009	REGION	St Kitts
HARVESTED	March 2009	BOTTLED	December 2010
ALCOHOL	15.5 %		

WINEMAKERS NOTE

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.

WINEMAKING

The grapes are crushed and de-stemmed 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. 18 months in 60% new French hogsheads, with the balance going into 2nd and 3rd fill barrels.

VINTAGE CONDITIONS

The 2009 vintage started a little earlier than usual due to a week of hot weather. Following this, the weather settled down to an extended spell of warm, dry days and cool nights. Some light rain in March provided much needed relief for thirsty vines, and resulted in the vintage finishing well – producing wines with excellent colour and flavour.

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