

THORN · CLARKE

Barossa Wines · Australia

SANDPIPER SHIRAZ

The Sandpiper range is named after the migratory bird which visits the Thorn-Clarke vineyards annually from the northern hemisphere - something of a reminder of the tenacity and commitment which is required for long term viticulture.



VINTAGE	2010	REGION	Barossa
HARVESTED	March 2010	BOTTLED	March 2011
ALCOHOL	14.5%		

WINEMAKERS NOTE

The colour is a deep inky purple. The nose is a complex mixture of ripe blackberry and plum fruit with a dash of creamy vanillin oak. The palate is medium to full bodied which starts with some sweet plummy fruit, the flavour then builds in the palate to provide an explosion of raspberry flavours. There is some lovely mouth coating tannins which combine with dark chocolate oak and fruit to provide a great depth and length of flavour.

VINTAGE

The 2010 vintage followed good winter rainfall in 2009 and allowed the vineyards to commence the 2010 season with good soil moisture levels. This soil moisture, combined with moderate weather conditions throughout most of the growing season allowed for good fruit set and canopy development. In summary an excellent vintage, with very little extreme weather resulting in fantastic colour and flavour in red varietals, and excellent acid and flavour profiles for whites.

WINEMAKING

The grapes are crushed and de-stemmed 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 ferment temperatures remain in the 22-25 degree 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 predominately American oak to mature.

OAK MATURATION

12 months in American oak.