

THORN · CLARKE

Barossa Wines · Australia

TERRA BAROSSA CABERNET SAUVIGNON

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



WINEMAKERS NOTE

The colour is a deep red. The nose is very lifted with delightful floral notes reminiscent of wild roses. In addition the nose also shows characters of currants, green beans and roasted capsicum. The palate has intense blackcurrant fruit complemented by coffee, nutmeg and dried herbs. The palate is medium bodied with lovely sweet berry fruits right through to the finish. The seamless tannins are soft and silky, adding further complexity to this well balanced wine.

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 varieties, and excellent acid and flavour profiles.

WINEMAKING

The grapes are crushed and de-stemmed into open fermenters. Yeast is added immediately and the grape must 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 allows the fruit to display maximum fruit expression. Pressing occurs approximately seven days after crushing and the finished wine is then put into predominately French oak to mature.

OAK MATURATION

12 months in primarily French oak, with approximately 20% new oak.

