

THORN-CLARKE
— BAROSSA WINEMAKERS —

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	2013	REGION	Barossa
HARVESTED	Feb-March 2013	BOTTLED	May 2015
ALCOHOL	14.5%	VINEYARD	St Kitts , Milton Park, Kabininge

WINEMAKERS NOTE

Deep red with purple hues. Sultry blackberry, plum and a subtle smoked meat character on the nose. The palate is soft and silky with strong flavours and a linear acid line. Throughout the palate the wine has subtle chocolate and cedar French oak character.

VINTAGE

A warmer spring and cooler summer saw the Barossa begin vintage 2013 with some exceptionally healthy vines and expectations for early maturation. Maximum mean temperatures in the Barossa in spring (September to November) were slightly above average, which led to good vegetative growth, healthy vines and potentially early maturation, while summer mean maximum temperatures were cooler than average.

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 Celsius 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 French oak for maturation for up to 12 months.