

## SANDPIPER MERLOT

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.



<b>VINTAGE</b>	2013	<b>REGION</b>	Barossa
<b>HARVESTED</b>	February 2013	<b>BOTTLED</b>	December 2014
<b>ALCOHOL</b>	14.5%	<b>VINEYARD</b>	St Kitts, Milton Park, Kabininge

### WINEMAKERS NOTE

Deep red with brick hues. The nose has primarily lifted strawberry and plum fruit characters. Medium bodied with an abundance of the primary characters carried through from the nose of plum and strawberry there is also a presence of creamy vanilla oak. The palate has underlying savoury and round tannins.

### VINTAGE

Spring rainfall was well below average with several days reaching 30°C. The growing season had even temperatures and little rainfall. Ripening was low and steady leading to the development of good tannin structure and fruit characters.

### 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 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 (12 months in tight grain French and American oak).

