

SANDPIPER CABERNET SAUVIGNON

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.



There are few purely Barossa Cabernet Sauvignons being made. Like the Sandpiper, Cabernet Sauvignon doesn't like really extremely cold or hot weather. The key to growing Cabernet Sauvignon successfully is selecting a site which will allow slow steady ripening. Sandpiper aims to show that well balanced, varietal Cabernet Sauvignon can be successfully grown in the Barossa.

VINTAGE	2014	REGION	Barossa
HARVESTED	March 2014	BOTTLED	June 2015
ALCOHOL	14.5 % v/v	VINEYARD	St Kitts, Milton Park, Kabininge

WINEMAKERS NOTE

Bright red with a purple hue on release. Lifted blackcurrant balances the fresh herb characters on the nose. A hint of eucalyptus is evident. The palate has bright currant characters throughout. Spice and chocolate add to the complexity of the wine. The tannins are ripe and grainy and give the wine good structure.

VINTAGE

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

WINEMAKING

Harvest was carried out at night. Once destemmed the fruit was pumped over 2 or 3 times daily depending on colour, tannin and flavour extraction. The must was pressed after 6-8 days, malolactic fermentation was carried out in tank prior to French oak maturation for 10 to 12 months depending on the parcel. Post blending minimal fining and filtration were used.

