

## 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.



<b>VINTAGE</b>	2014	<b>REGION</b>	Barossa
<b>HARVESTED</b>	Feb-March 2014	<b>BOTTLED</b>	July 2015
<b>ALCOHOL</b>	14%	<b>VINEYARD</b>	St Kitts , Milton Park, Kabininge

### WINEMAKERS NOTE

Deep red with purple hues on release. Creamy plum with blackberry and spice aromas. A medium to full bodied wine with a silky tannin backbone, a hint of spice and a grainy tannin finish.

### VINTAGE

The 2014 Vintage was characterised by Spring rainfall being well below average with several days reaching 30°C. With the exception of these few days the growing season had even temperatures throughout. Ripening was slow 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 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.