

RON THORN SHIRAZ

The Ron Thorn Shiraz is made as a tribute to Cheryl Clarke's father, Ron. Ron was a quintessential Australian bloke, hard working, with a wry sense of humour and a strong belief of the difference between right and wrong. Our Ron Thorn Shiraz is a reflection of Cheryl's father, made from the best fruit and produced only in exceptional years, the wine is given the benefit of 20 months of barrel maturation and 6 months in bottle prior to release.



VINTAGE	2014	REGION	Barossa
HARVESTED	March 2014	BOTTLED	May 2016
ALCOHOL	14.5 %	VINEYARD	St Kitts

WINEMAKERS NOTE

Deep red with purple tints on release. Rich and concentrated dark fruits, with cherry oak and mocha notes. The palate shows dense plum and mulberry with dark chocolate and savoury oak tannins. The wine is intense, balanced and shows great length on the palate.

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

Parcels of fruit for this wine were identified by the winemakers. Daily fruit inspection led to the fruit being harvested at optimum flavour ripeness. The fruit was harvested at night and quickly transported to the winery. The fruit was de-stemmed to 6T open fermenters for fermentation. A Shiraz specific yeast was selected to ferment the wine and fermentation was carried out at a maximum of 28°C. The fermenter was manually pumped over twice daily in the first half of fermentation to give the winemakers control of colour, flavour and tannin extraction. Pump over regimes were adjusted toward the end of fermentation to suit the tannin and flavour extraction of the wine. The cap was completely broken up on each pump over. The wine remained in fermenters for 6-8 days (dependent on parcel) before being pressed, inoculated with malolactic bacteria and filled to American oak (100% new barrels). The wine was racked post malolactic fermentation and returned to the same barrels. The wine was topped every month and after six months racked and returned to the same barrels again. Prior to bottling the parcels were emptied from oak and blended. Minimal fining and filtration was carried out prior to bottling.

