

THORN-CLARKE

— BAROSSA WINEMAKERS —

SANDPIPER MERLOT



VINTAGE	2015	REGION	Barossa
HARVESTED	February 2015	BOTTLED	June 2016
ALCOHOL	14.5%	VINEYARD	St Kitts, Milton Park, Kabininge

WINEMAKERS NOTE

Ruby red colour. The nose displays plum and red fruit characters, with a hint of vanilla and nougat oak. The palate shows ripe red-to-dark fruits with creamy vanilla oak in the background. The wine exhibits fruit-sweetness with a savoury edge to it, with round, soft tannins and good length to finish.

VINTAGE

2015 Vintage was characterised by a dry period extending from July to April, together with warmer than usual temperatures during Spring until mid January which advanced maturity on lower yielding vines. Mild temperatures from Mid January slowed maturities concentrating flavour and intensifying colour development.

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).

