

THORN-CLARKE

— BAROSSA WINEMAKERS —

BAROSSA SANDPIPER MERLOT

2016



THE BRAND

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.

WINEMAKERS NOTE

Deep red with purple hues. The nose shows aromas of lifted red plums and five spice with dark cherry notes. The palate is mid weight and juicy with plush, soft tannins. It shows a lively red fruit profile with savoury tones adding restraint and elegance to the finish.

VINTAGE

A warm dry spring led to into similarly dry conditions in December and January. The warm weather brought harvest on in the first week of February. A couple of good rain events led to milder conditions and a long even ripening period and excellent flavour development. The wine from 2016 show typical Barossa warmth and generosity and should age well.

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.

ALCOHOL - 14.5% **WINEMAKER** - PETER KELLY

VINEYARDS - ST KITTS, MILTON PARK, KABININGE
