

THORN-CLARKE

— BAROSSA WINEMAKERS —

EDEN VALLEY SANDPIPER CHARDONNAY

2017



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

Pale gold with slight green hue. Notes of ripe peach and stone fruits, rock melon, subtle baking spice and cashew nutty oak. The ripe stone fruits carry through onto the medium bodied palate, along with subtle yeast notes and a touch of savoury French oak. The palate manages to balance the ripe stone fruits and subtle oak with lively acid and subtle phenolic that maintain a vibrancy along the palate and add another textural dimension to the finish.

VINTAGE

An above average wet spring and cooler than average summer temperatures led to a later start to picking than normal. This combined with a long and mild ripening period meant that our fruit developed to a beautiful level of maturity on the vine. This has led to outstanding flavours and elegant, expressive wines.

WINEMAKING

Harvest was carried out at night. The fruit was pressed (using an airbag press). After settling, each batch was assessed and either allowed to naturally ferment, or inoculated with a neutral yeast to emphasis the fruit. Approximately 20% of the blend was transferred as juice to new French oak barrels and underwent barrel ferment. After fermentation the yeast lees were stirred for 4 months (battonage), and sulphured up so as to minimise any malolactic fermentation and retain the refreshing acid balance.

ALCOHOL - 12.0% **WINEMAKER** - PETER KELLY

VINEYARDS - MOUNT CRAWFORD