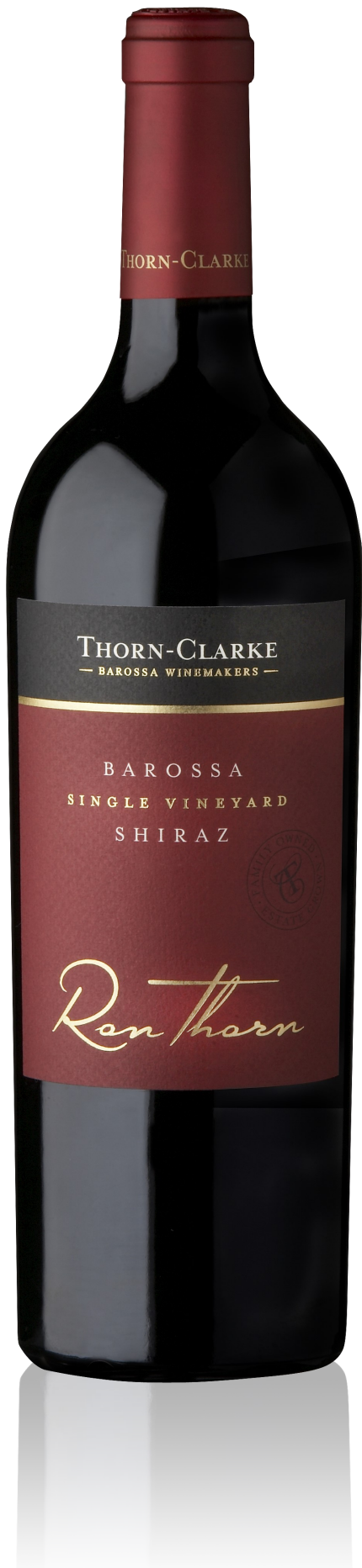


THORN-CLARKE

— BAROSSA WINEMAKERS —

BAROSSA
RON THORN
SHIRAZ
2015



THE BRAND

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.

WINEMAKERS NOTE

Inky, deep red-purple. A rich, dark fruit nose with lifted liquorice and lashings of chocolatey oak. The palate is dense and powerful with mouth filling presence. Intense dark fruits and cocoa with hints of smoke and spice. The tannins are firm and powerful but integrate well with the ripe fruit and give the palate impressive presence.

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 transported to the winery. It is then de-stemmed into 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. 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.

ALCOHOL - 14.5% WINEMAKER - PETER KELLY

VINEYARDS - ST KITTS

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