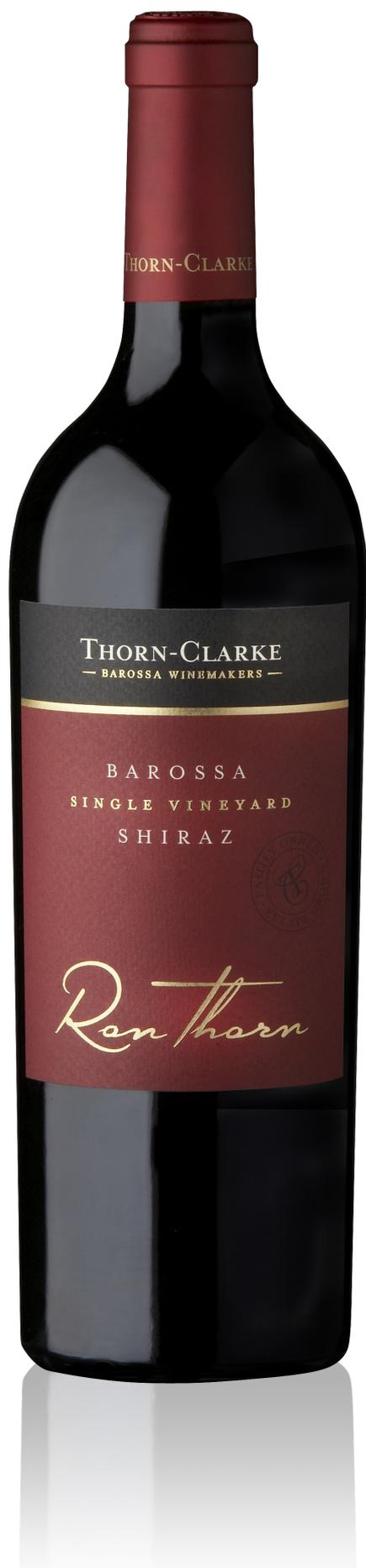


# THORN-CLARKE

— BAROSSA WINEMAKERS —

## BAROSSA RON THORN SHIRAZ 2016



### 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

Rich, inky purple colour. Aromas of black cherry and liquorice supported by rich vanillin & mocha notes from the American Oak. The palate highlights the intensity of the varietal characters, showing plum and spice, with cocoa, smokey bacon and coffee bean notes below. Dense fruit tannins fill out the palate and lead to a long, complex finish. This is a wine which will comfortably cellar for years to come.

### VINTAGE

A warm dry spring led to 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 shows typical Barossa warmth and generosity and will age well.

### 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