

THORN · CLARKE

Barossa Wines · Australia

TASTING NOTES 2004 MORELLO NEBBIOLO

Harvest Date – May 2004
Bottling Date – January 2006
pH – 3.60
TA – 7.2g/L
Alcohol – 14.0%

2004 Vintage

2004 Vintage varied from warm to quite hot resulting in a good size crop, with outstanding quality fruit. The grapes were ripe, but quite small producing wines with intense colour and flavours.

Vinification

A number of fermentation techniques are used to provide blending options and increase complexity. After crushing into small open fermenters some were inoculated with yeast while others were left for the natural yeast to complete fermentation. All ferments were pumped over twice daily to maximise colour, tannin and flavour extraction. Some ferments were allowed to get quite hot while others fermented at standard fermentation temperatures. Pressing then occurred approximately five to seven days after crushing for some ferments while others were left on skins for up to 4 weeks to soften the tannin structure.

Barrel Aging

20 months in old oak that will allow the wines to mature but give no obvious oak characters.

Comments

The colour is a medium brick red, typical of the Nebbiolo variety. On the nose there is heaps of Satsuma plums, an earthiness and some great exotic spices. The palate is medium bodied but full in flavour with great cherry flavours (as the name Morello suggests), vegemitey yeast characters with cardoman and tumeric spice. Chalky tannins, characteristic of Nebbiolo are present creating a great food match. These tannins combine with the rich fruit flavours to provide a complex wine with great length of flavour.

100% Family Owned

Thorn-Clarke Wines

PO BOX 402, Angaston, South Australia 5353 Ph +61 8564 3036 Fax +61 8 85643255
Web: www.thornclarkewines.com

