

THORN · CLARKE

Barossa Wines · Australia



TASTING NOTES

MORELLO NEBBIOLO 2007

REGION	Barossa
HARVEST DATE	April 2007
BOTTLING DATE	May 2009
pH	3.6
TA	6.7g/l
ALCOHOL	13.5%

VINTAGE CONDITIONS

The 2007 vintage was a mild growing season with very low crops resulting in wines with good colour and flavour that achieved optimum ripeness.

WINEMAKING

Grapes picked at optimum ripeness from our St Kitts Vineyard, in a few different batches. The grapes are then crushed, de-stemmed and fermented in small open fermenters using natural yeast. Some parcels are left on skins for up to three weeks, other parcels are pressed when dryness is reached.

BARREL AGING

Matured in old hogheads for 24 months. The wine is then racked out of barrel and the wine is bottled unfiltered.

COMMENTS

Mid red/brick hue. Lifted complex nose with redberry, tarry, boot polish, with some figs and cedary notes. The palate is medium bodied and in the savoury spectrum with earthy, meaty characters and some Kallamata Olives. The palate is quite rounded and mouthfilling with silky tannins and good persistence.

