

# THORN·CLARKE

*Barossa Wines · Australia*

## TASTING NOTES

### 2001 SANDPIPER CABERNET SAUVIGNON



PRODUCT	Sandpiper
VINTAGE	2001
APPELLATION	Barossa
BLEND	100% Cabernet Sauvignon
HARVEST DATE	May 2001
BOTTLING DATE	July 2002
TA	6.02
PH	3.5
ALCOHOL	13.5
RS	2.9

#### VINIFICATION

Crushed and de-stemmed into closed fermenters. Maximum fermentation temperature between 25 °C - 27°C. Pumped over 2 x per day, incorporating oxygen. Pressed using a bag press. Pressings kept separate from free run and then fined and re-blended back to the free run.

#### OAK TREATMENT

French and American oak were used to age the wine for 14 months.

#### COMMENTS

Ripe Berries, whiffs of raspberries and blackcurrant – great varietal definition. Juicy tannins lead the palate to a spicy round finish encapsulating layers of fruit flavours.

CELLARING: Drinking well now but will respond to 3-5 years cellaring.

100% ESTATE GROWN & FAMILY OWNED

Thorn-Clarke Wines

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