

THORN · CLARKE

Barossa Wines · Australia

TASTING NOTES

2005 SANDPIPER CABERNET SAUVIGNON



HARVEST DATE	April 2005
BOTTLING DATE	October 2006
pH	3.46
TA	6.31 g/L
ALCOHOL	14.5%

2005 VINTAGE

2005 Vintage had a mild and long ripening season. These conditions favoured the accumulation of intense colour and flavours in the Cabernet grapes.

VINIFICATION

The grapes are crushed and destemmed into fermenters. Yeast is added immediately once in fermenter and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22–25 degrees Celcius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing and the wine is then put into predominantly French oak to mature.

BARREL AGING

12 months in 20% new and 80% second and third use French oak.

COMMENTS

The colour is a deep purple red. The nose is lifted and distinctive of Cabernet Sauvignon with Ribena, blackcurrant and spicy French oak. The palate is medium to full bodied with lovely sweet rich fruit characters predominantly mulberry and cherry. This fruit makes the palate attractive and approachable and combined with the soft velvety tannins gives the wine silkiness and great length.



100% ESTATE GROWN – FAMILY OWNED

Thorn–Clarke Wines

PO Box 402, Angaston, South Australia 5353 Ph +61 8 8564 3036 Fax +61 8 8564 3255

Email: thornclarke@thornclarke.com.au Web: www.thornclarkewines.com