

THORN·CLARKE

Barossa Wines • Australia

TASTING NOTES

2007 SANDPIPER CABERNET SAUVIGNON



HARVEST DATE	April 2007
BOTTLING DATE	June 2008
pH	3.54
TA	2.5 g/L
ALCOHOL	13.5%

2007 VINTAGE

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

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 AGEING

12 months in French oak.
About 20% new oak.

COMMENTS

The colour is a deep red. The nose is very lifted with delightful floral notes reminiscent of wild roses. In addition the nose also shows characters of currants, green beans and roasted capsicum. The palate has intense blackcurrant fruit complimented by coffee, nutmeg and dried herbs. The palate is medium bodied with lovely sweet berry fruits right through to the finish. The seamless tannins are soft and silky, adding further complexity to this well balanced wine.



100% ESTATE GROWN – FAMILY OWNED

Thorn-Clarke Wines

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