

THORN · CLARKE

Barossa Wines · Australia



TASTING NOTES

SANDPIPER CABERNET SAUVIGNON 2009

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| REGION | Barossa |
| HARVEST DATE | March 2009 |
| BOTTLING DATE | June 2010 |
| pH | 3.5 |
| TA | 6.6g/l |
| ALCOHOL | 14.0% |

VINTAGE CONDITIONS

The 2009 vintage started a little earlier than usual due to a week of hot weather. Following this, the weather settled down to an extended spell of warm, dry days and cool nights. Some light rain in March provided much needed relief for thirsty vines, and resulted in the vintage finishing well – producing wines with excellent colour and flavour.

WINEMAKING

The grapes are crushed and de-stemmed into open fermenters. Yeast is added immediately and the grape must pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferment temperatures remain in the 22-25 degrees Celsius range, which allows the fruit to display maximum fruit expression. Pressing occurs approximately seven days after crushing and the finished wine is then put into predominately French oak to mature.

BARREL AGING

12 months in primarily French oak, with approximately 20 % new oak.

COMMENTS

Medium to deep red. The nose has great lift and intensity with a complex mix of cherry ripe, cream bun, blackberries, liquorice and red currant. The palate is medium weight with rich ripe fruit including blackcurrant and strawberry yogurt like characters; these are nicely balanced with some spicy oak. The wine finishes with some graphite like tannins and good length of sweet fruit.