

THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2003 SANDPIPER CHARDONNAY



PRODUCT	Sandpiper
VINTAGE	2003
APPELLATION	Eden Valley
BLEND	100% Chardonnay
HARVEST DATE	Early April 2003
BOTTLING DATE	September 2003
TA	6.45
PH	3.42
ALCOHOL	13.5%

VINIFICATION

Crushed and de-stemmed then pressed using a membrane press. Pressings kept separate from free run then fined and re-blended back to the free run. Fermented using French yeast at 12 - 15°C. The ferment was very long and took 5-6 weeks. The light fluffy lees were re-incorporated to the wine and mixed every 2 weeks to add mouth feel and structure. The wine was racked from lees after 5 months, filtered and bottled.

OAK TREATMENT: 30% New French Oak

COMMENTS

This vineyard is located at Mt Crawford (Eden Valley), one of South Australia's consistently coolest grape growing sites. Citrus, lime, sweet melon fruit, with hints of new French oak combine with a creamy lingering finish to create a fine example of this great variety. Inhibiting Malolactic fermentation has preserved crisp natural acids which highlight the varietal fruit of this wine.

CELLARING: Drinking well now. Maximum cellaring 2 years.

100% FAMILY OWNED - BAROSSA WINES

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

