

THORN·CLARKE

Barossa Wines • Australia

TASTING NOTES

2007 SANDPIPER CHARDONNAY



HARVEST DATE	April 2007
BOTTLING DATE	October 2007
pH	3.39
TA	6.48 g/L
ALCOHOL	13.2%

2007 VINTAGE

2007 Vintage had a mild and long ripening season. These conditions favoured the accumulation of fruit driven and vibrant wines with great acidity.

VINIFICATION

Crushed, destemmed and then pressed using a membrane press. Pressings were not used. Fermented using French Yeast at 12-15 degrees Celcius. The ferment was kept slow and cool to retain all the natural flavours of the grape. The wine was then racked and filtered. Bottling took place soon afterwards so the wine was a true expression of the grape and the terroir from which it was made.

COMMENTS

The colour is a rich vibrant green. The nose shows lifted clean, sweet fruit of apricot and peach. The palate is medium to full bodied and exhibits predominantly peach and nectarine flavours, with cloves and cardamom evident from the use of a small amount of French oak. The wine finishes full and long with a nice balance of sweet fruit and creaminess.

100% ESTATE GROWN – FAMILY OWNED



Thorn–Clarke Wines

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