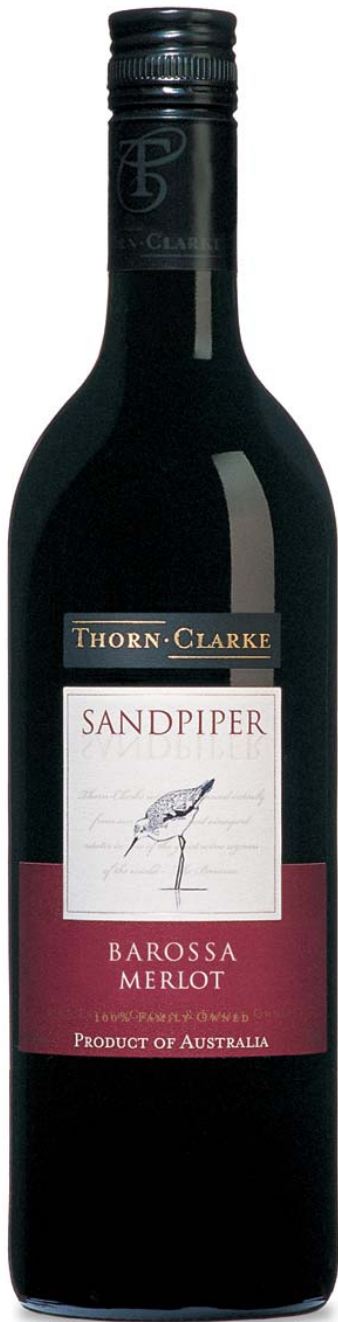


THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2004 SANDPIPER MERLOT



APPELLATION	Barossa
HARVEST DATE	April 2004
BOTTLING DATE	July 2005
PH	3.58
TA	6.84
ALCOHOL	14.1
VINEYARD	St Kitts

2004 VINTAGE

2004 Vintage varied from warm to quite hot resulting in a good size crop, with outstanding quality fruit. The grapes were ripe, but quite small thereby producing wines of intense colour and flavour.

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 Celsius 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 a mix of French and American oak to mature.

BARREL AGEING

12 months in tight grain French and American oak.

COMMENTS

Pretty crimson red in colour. The nose is a lifted bouquet of berry and liquorice fruit, with the added complexity of custard powder oak. The palate is mid weight but full flavoured with sweet blueberry fruit and cinnamon spice. The tannins are typical of Merlot, being velvety and well integrated. There is an amazing length of berry fruit and vanilla oak on the finish.

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

