

THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2006 SANDPIPER MERLOT



HARVEST DATE	April 2006
BOTTLING DATE	June 2007
pH	3.40
TA	6.61 g/L
ALCOHOL	14.5%

2006 VINTAGE

2006 Vintage had a mild and long ripening season. These conditions favoured the accumulation of intense colour and flavours in the red grapes.

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 a mix of French and American oak to mature.

BARREL AGEING

12 months in tight grain French and American oak.

COMMENTS

Medium red in colour. The nose is a lifted with attractive spice and mint. The palate is medium weight but full flavoured with sweet plum and cherry fruits. The ripe tannins are typical of Merlot, being soft and slightly chalky and are well integrated. There wine finishes with amazing length of fruit cake and dark chocolate.



100% ESTATE GROWN – FAMILY OWNED

Thorn-Clarke Wines

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