

THORN·CLARKE

Barossa Wines • Australia

TASTING NOTES

2006 SANDPIPER PINOT GRIS



HARVEST DATE	April 2006
BOTTLING DATE	September 2006
pH	3.21
TA	6.17 g/L
ALCOHOL	14.0%

2005 VINTAGE

2006 Vintage had a mild and long ripening season. These conditions favoured the accumulation of fruit driven and vibrant wines.

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 terrior from which it was made.

COMMENTS

The colour is light straw. The lifted nose has perfumed pear drops, orange blossoms and dried herbs. The palate is medium bodied with nice rich nectarine fruit, musk lolly and freshly cut apples. Due to the lees contact the wine is very viscous and mouth filling providing a perfect match to any food type, especially Asian foods. The rich sweet pear and nectarine flavours integrate with the clean acid to give the wine great length.



100% ESTATE GROWN – FAMILY OWNED

Thorn–Clarke Wines

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