

THORN·CLARKE

Barossa Wines · Australia



TASTING NOTES

SANDPIPER PINOT GRIS 2010

REGION	Eden Valley
HARVEST DATE	April 2010
BOTTLING DATE	December 2010
pH	3.0
TA	6.3g/l
ALCOHOL	13.5%

VINTAGE CONDITIONS

The 2010 vintage followed good winter rainfall in 2009 allowed vineyards to commence the 2010 season with good soil moisture levels. This soil moisture, combined with moderate weather conditions throughout most of the growing season allowed for good fruit set and canopy development. In summary an excellent vintage, with very little extreme weather resulting in fantastic colour and flavour in red varieties, and excellent acid and flavour profiles for whites.

WINEMAKING

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 nose is lifted with lots of herbal notes, strawberry fruit and pear. The palate is medium to full bodied, with dried apples and citrus fruits. The palate is very rich and mouthfilling with ample flavour and character. The palate finishes with lovely length and poise.