

THORN · CLARKE

Barossa Wines · Australia

TASTING NOTES

2008 SANDPIPER RIESLING



HARVEST DATE	April 2008
BOTTLING DATE	June 2008
Ph	3.09
TA	6.7 g/L
ALCOHOL	12%

2008 VINTAGE

2008 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 Celsius. 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 wine is pale straw in colour. The nose is bright and lifted with lime juice, perfumed floral notes and honeysuckle characters. The palate is crisp and clean with vibrant, zingy lemon zest flavours combined with a hint of lime leaf and sherbet like characters. There is good mouthfeel, balanced with citrus fruits and acid.



100% ESTATE GROWN – FAMILY OWNED

Thorn-Clarke Wines

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