

THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2001 SANDPIPER SHIRAZ



PRODUCT	Sandpiper
VINTAGE	2001
APPELLATION	Barossa
BLEND	100% Shiraz
HARVEST DATE	Late March to Early April 2001
BOTTLING DATE	July 2002
TA	6.15
PH	3.46
ALCOHOL	13.5
RS	2.8

VINIFICATION

Crushed and de-stemmed into closed fermenters. Inoculated 1 day after crushing. Maximum fermentation temperature 32°C. Pumped over 2 x per day, incorporating oxygen. Pressed using a membrane press. Pressings kept separate from free run and then fined and re-blended back to the free run. Inoculated for malolactic fermentation,

BARREL AGEING

French and American oak were used to age the wine for 14 months.

COMMENTS

Upfront, ripe juicy raspberries, cherries and tobacco leaf. Soft round tannins and a delicious lingering finish with hints of oak, a very rewarding wine at this level.

CELLARING: Drinking well now but will respond to 3-5 years cellaring.

100% ESTATE GROWN & FAMILY OWNED

Thorn-Clarke Wines

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