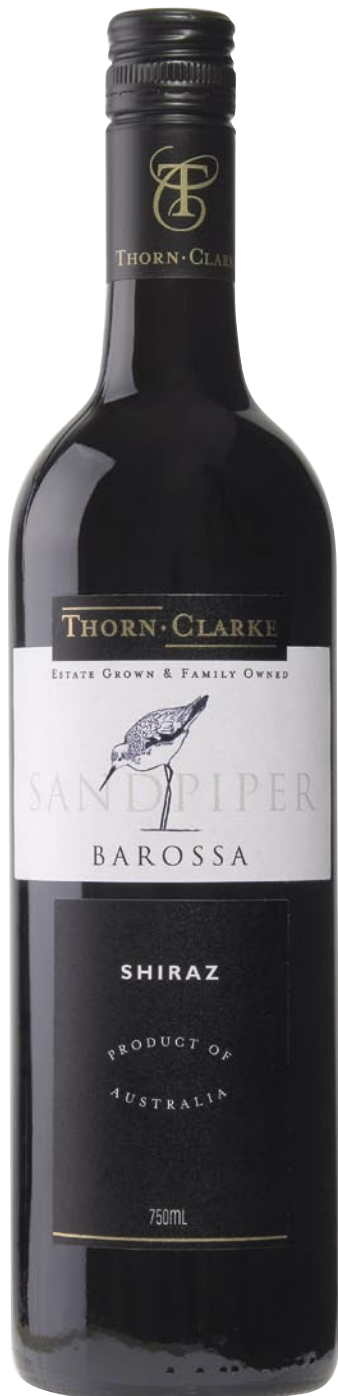


THORN·CLARKE

Barossa Wines • Australia

TASTING NOTES

2005 SANDPIPER SHIRAZ



HARVEST DATE	April 2005
BOTTLING DATE	May 2006
pH	3.55
TA	6.21 g/L
ALCOHOL	14.5%

2005 VINTAGE

2005 Vintage had a mild and long ripening season. These conditions favoured the accumulation of intense colour and flavours in the Shiraz 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 predominantly American oak to mature.

BARREL AGING

12 months in American oak.

COMMENTS

The colour is a deep inky purple. The nose is a complex mixture of ripe blackberry and plum fruit with a dash of creamy vanillin oak. The palate is medium to full bodied which starts with some sweet plummy fruit, the flavour then builds in the palate to provide an explosion of raspberry flavours. There is some lovely mouth coating tannins which combine with dark chocolate oak and fruit to provide a great depth and length of flavour.



100% ESTATE GROWN – FAMILY OWNED

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