

THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2002 TERRA BAROSSA CABERNET SAUVIGNON



PRODUCT	Terra Barossa
VINTAGE	2002
APPELLATION	Barossa
BLEND	100% Cabernet Sauvignon
HARVEST DATE	April 2002
BOTTLING DATE	May 2003
TA	5.9 g/l
PH	3.56
ALCOHOL	13.0%
VINEYARD	Milton Park near Angaston

2002 VINTAGE

The best vintage in the Barossa Valley in more than a decade. A very cool and mild summer provided an extremely long ripening period, resulting in fruit with perfectly balanced acidity and baume.

VINIFICATION

Crushed and de-stemmed into closed fermenters. Maximum fermentation temperature between 25 °C - 27°C. Pumped over 2 x per day, incorporating oxygen. Pressed using a bag press. Pressings kept separate from free run and then fined and re-blended back to the free run.

OAK TREATMENT

French and American oak were used to age the wine for 12 months.

COMMENTS

Ripe Berries, whiffs of raspberries and blackcurrant – great varietal definition. Juicy tannins lead the palate to a spicy round finish encapsulating layers of fruit flavours.

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

100% ESTATE GROWN & FAMILY OWNED

Thorn-Clarke Wines

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