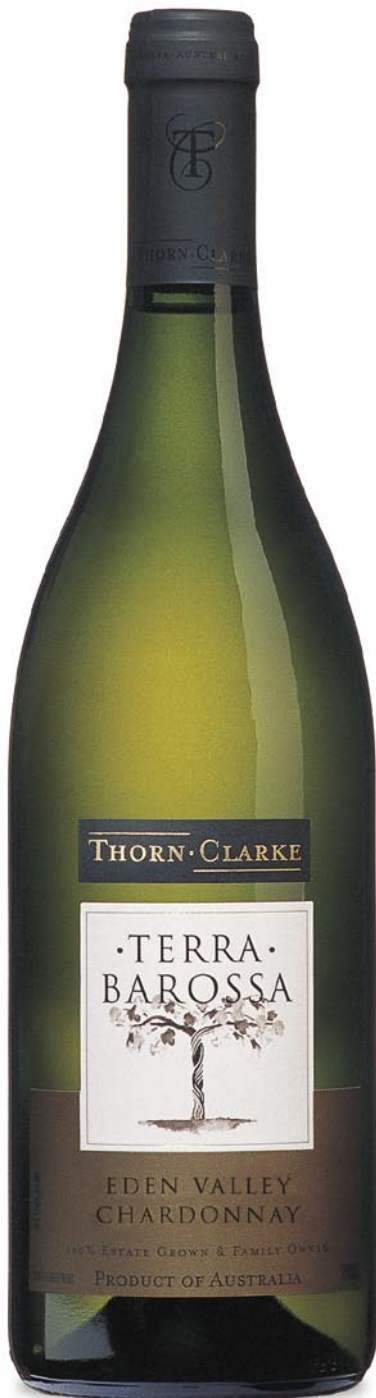


THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2005 TERRA BAROSSA CHARDONNAY



HARVEST DATE	April 2005
BOTTLING DATE	September 2005
pH	3.42
TA	6.38 g/L
ALCOHOL	14.0%

2005 VINTAGE

2005 Vintage was outstanding for whites right throughout the Barossa with mild conditions for the whole vintage period. Crop levels were low and the grapes had high flavour intensity. There was no disease pressure and the grapes achieved optimal ripeness easily.

VINIFICATION

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. A portion of the wine was left in lees on oak and stirred once a week to increase complexity and mouthfeel. The wine was then racked, filtered and bottled.

BARREL AGING

20% French oak – 6 months.

COMMENTS

The colour is light to mid straw. The lifted nose has a wonderful blossom scent and white peach. This white peach follows through onto the palate along with apricot nectar. These peach and apricot characters combine with the sweet spice French oak to give a juicy and flavoursome mouthfeel. There is good lingering tropical fruit and nutty oak length.

CELLARING

Drinking well now. Will cellar up to three years.



100% ESTATE GROWN – FAMILY OWNED

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