

THORN · CLARKE

Barossa Wines · Australia

TASTING NOTES

2002 TERRA BAROSSA CUVÉE



PRODUCT	Terra Barossa
VINTAGE	2002
APPELLATION	Barossa Valley
BLEND	51% Shiraz, 25% Cabernet Franc, 24% Cabernet Sauvignon
HARVEST DATE	Late March to April 2002
BOTTLING DATE	August 2003
TA	6.42 g/l
PH	3.45
ALCOHOL	14.3%

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

Grapes are crushed and de-stemmed into fermenters. Yeast is added immediately once in the fermenter, ferments are then pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25°C range which will allow the wine to display maximum fruit expression. Pressing then occurs roughly seven days after crushing and the resulting wine is put into French and American oak.

BARREL AGEING

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

COMMENTS

Lifted cedar, cherry and smoky bacon character on the nose, are complemented on the palate by berry fruit and excellent length. The wine will evolve over time and develop some lovely complex characters.

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

100% ESTATE GROWN & FAMILY OWNED

Thorn-Clarke Wines

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