

THORN·CLARKE

Barossa Wines • Australia

TASTING NOTES

2004 TERRA BAROSSA CUVÉE



APPELLATION	Barossa
VINEYARDS	Milton Park and St Kitts
HARVEST DATE	March and April 2004
BOTTLING DATE	May 2005
PH	3.60
TA	6.83
ALCOHOL	14.2%
VARIETIES	SHIRAZ (54%), PETIT VERDOT (30%), CABERNET SAUVIGNON (16%)

2004 VINTAGE

2004 Vintage varied from warm to quite hot resulting in a good size crop, with outstanding quality fruit. The grapes were ripe, but quite small thereby producing wines of intense colours and flavours.

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 Celsius 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 a mix of French and American oak to mature.

BARREL AGEING

12 months in tight grain French and American oak.

COMMENTS

Deep red/purple in colour. The nose is a lifted bouquet of berry fruit, spicy oak, black cherries and hints of smoked aniseed tea duck. The palate is rich, long and flavoursome, with the predominant fruit characters being blackberry and black jubes. The tannins are soft and silky which when combined with the rich palate weight give a long finish of cherry fruit and creamy oak.

100% ESTATE GROWN – FAMILY OWNED

Thorn-Clarke Wines

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