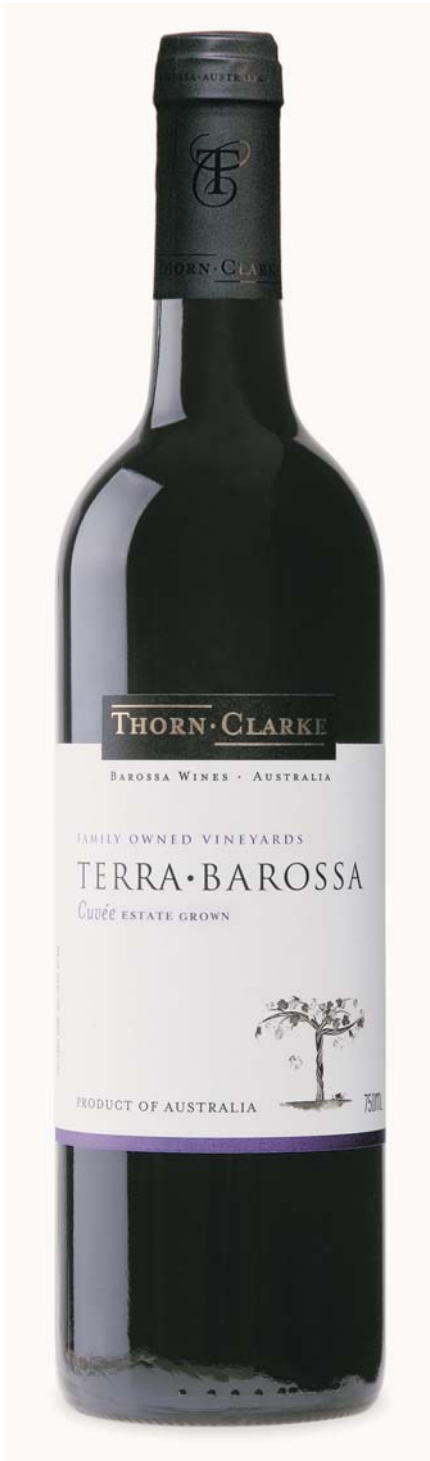


THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2005 TERRA BAROSSA CUVÉE



HARVEST DATE	April 2005
BOTTLING DATE	November 2006
pH	3.54
TA	6.11 g/L
ALCOHOL	14.6%
VARIETIES	Shiraz (47%), Petit Verdot (29%), Cabernet Sauvignon (16%), Cabernet Franc (8%)

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 a combination of French and American oak. 20% new oak

COMMENTS

The colour is a deep inky purple. The nose is a complex mixture of lifted berry fruit, pencil shavings/chocolate oak and ripe plums. There is a floral lift from the Petit Verdot component. The palate is medium to full bodied. Due to the complexity of the blend, the palate starts with sweet plums and spice and then become blackcurrants and liquorice with dark chocolate interwoven throughout the mouth. Soft and sweet tannins then follow on with some great sweet fruit.



100% ESTATE GROWN & FAMILY OWNED

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