

THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2006 TERRA BAROSSA CUVEE



HARVEST DATE	April 2006
BOTTLING DATE	November 2007
pH	3.50
TA	6.52 g/L
ALCOHOL	14.7%

2006 VINTAGE

2006 Vintage had a mild and long ripening season. These conditions favoured the accumulation of intense colour and flavours in the red 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 AGEING

12 months in a combination of French and American oak. 20% new oak.

COMMENTS

Deep red in colour. The rich inviting nose is a complex mixture of plummy fruits with sweet spices of nutmeg and cinnamon. The medium to full bodied palate shows mouthfilling rich Satsuma plums, blackberry and liquorice. The firm yet approachable tannins will allow the wine to develop beautifully in the bottle for up to five years.



100% ESTATE GROWN – FAMILY OWNED

Thorn–Clarke Wines

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