

THORN · CLARKE

Barossa Wines · Australia



TASTING NOTES
2007 TERRA BAROSSA CUVEE

HARVEST DATE	April 2007
BOTTLING DATE	August 2008
Ph	3.56
TA	6.67
ALCOHOL	14%
REGION	BAROSSA

2007 VINTAGE

2007 vintage was a mild growing season with very low crops resulting in wines with good colour and flavour that achieved optimum ripeness.

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 predominately French oak to mature.

BARREL AGEING

12 Months Fench and American Oak.

COMMENTS

The wine is mid red colour. It has a lifted blackberry fruit and toasty oak nose. The palate is medium weight but full of flavour with sweet berry and cherry fruit and some attractive spice and a splash of vanilla oak, adding complexity. The tannins are soft and smooth and contribute to the long length of the sweet fruit and vanilla.



100% ESTATE GROWN – FAMILY OWNED

Thorn-Clarke Wines

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