

THORN · CLARKE

Barossa Wines · Australia



TASTING NOTES

TERRA BAROSSA MERLOT 2010

REGION	Barossa
HARVEST DATE	March 2010
BOTTLING DATE	March 2011
pH	3.47
TA	7.04g/l
ALCOHOL	14.5%

VINTAGE CONDITIONS

The 2010 vintage followed good winter rainfall in 2009 and allowed the vineyards to commence the 2010 season with good soil moisture levels. This soil moisture, combined with moderate weather conditions throughout most of the growing season allowed for good fruit set and canopy development. In summary an excellent vintage, with very little extreme weather resulting in fantastic colour and flavour in red varietals, and excellent acid and flavour profiles for whites.

WINEMAKING

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 a mix of French and American oak to mature.

BARREL AGING

12 months in tight grain French and American oak.

COMMENTS

Medium red in colour. The nose is a lifted with attractive spice and mint. The palate is medium weight but full flavoured with sweet plum and cherry fruits. The ripe tannins are typical of Merlot, being soft and slightly chalky and are well integrated. There wine finishes with amazing length of fruit cake and dark chocolate.