

THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2007 TERRA BAROSSA PINOT GRIS



HARVEST DATE	April 2007
BOTTLING DATE	November 2007
pH	3.33
TA	6.11 g/L
ALCOHOL	13.3%

2007 VINTAGE

2007 Vintage had a mild and long ripening season. These conditions favoured the accumulation of fruit driven and vibrant wines with great acidity.

VINIFICATION

Crushed, destemmed and then pressed using a membrane press. Pressings were not used. Fermented using French Yeast at 12-15 degrees Celcius. The ferment was kept slow and cool to retain all the natural flavours of the grape. The wine was then racked and filtered. Bottling took place soon afterwards so the wine was a true expression of the grape and the terroir from which it was made.

COMMENTS

The colour is mid straw. The nose is clean and vibrant showing honeysuckle and subtle honey notes. The honeysuckle follows through on the palate with rockmelon undertones. There is a lovely sweet fruit richness contrasted with a zingy acid finish.



100% ESTATE GROWN – FAMILY OWNED

Thorn–Clarke Wines

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