

# THORN·CLARKE

Barossa Wines • Australia

## TASTING NOTES

### 2006 TERRA BAROSSA RIESLING



HARVEST DATE	April 2006
BOTTLING DATE	September 2006
pH	2.93
TA	6.91 g/L
ALCOHOL	12.7%

#### 2005 VINTAGE

2006 Vintage had a mild and long ripening season. These conditions favoured the accumulation of fruit driven and vibrant wines.

#### 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 terrior from which it was made.

#### COMMENTS

The wine is a very pale straw with a green tinge. The nose has lifted lemon sherbert and a lime fragrance. The palate is medium bodied with subtle and elegant sweet lemon fruit. Combined with the clean racy acid the flavour builds in the mouth and results in a long finish of intense fruit with lime and lemon rind.

100% ESTATE GROWN – FAMILY OWNED



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