

THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2007 TERRA BAROSSA RIESLING



HARVEST DATE	April 2007
BOTTLING DATE	October 2007
pH	3.13
TA	6.42 g/L
ALCOHOL	13.6%

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 wine is a very pale straw with a green tinge. The nose has lifted floral, lime and Granny Smith apples with nectarine and musk also evident. The palate is medium bodied with rich delicious apples and a distinctive Eden Valley minerality. This flavour combines magnificently with the zingy freshness provided by the good acid balance to give this wine great line and length.



100% ESTATE GROWN – FAMILY OWNED

Thorn–Clarke Wines

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