

THORN · CLARKE

Barossa Wines · Australia



TASTING NOTES

TERRA BAROSSA SHIRAZ 2010

| | |
|---------------|------------|
| REGION | Barossa |
| HARVEST DATE | March 2010 |
| BOTTLING DATE | March 2011 |
| pH | 3.45 |
| TA | 6.87g/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 varieties, and excellent acid and flavour profiles for whites.

WINEMAKING

The grapes are crushed and de-stemmed 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 predominantly American oak to mature.

BARREL AGING

12 months in American oak.

COMMENTS

The colour is a deep inky purple. The nose is a complex mixture of ripe blackberry and plum fruit with a dash of creamy vanillin oak. The palate is medium to full bodied which starts with some sweet plummy fruit, the flavour then builds in the palate to provide an explosion of raspberry flavours. There is some lovely mouth coating tannins which combine with dark chocolate oak and fruit to provide a great depth and length of flavour.