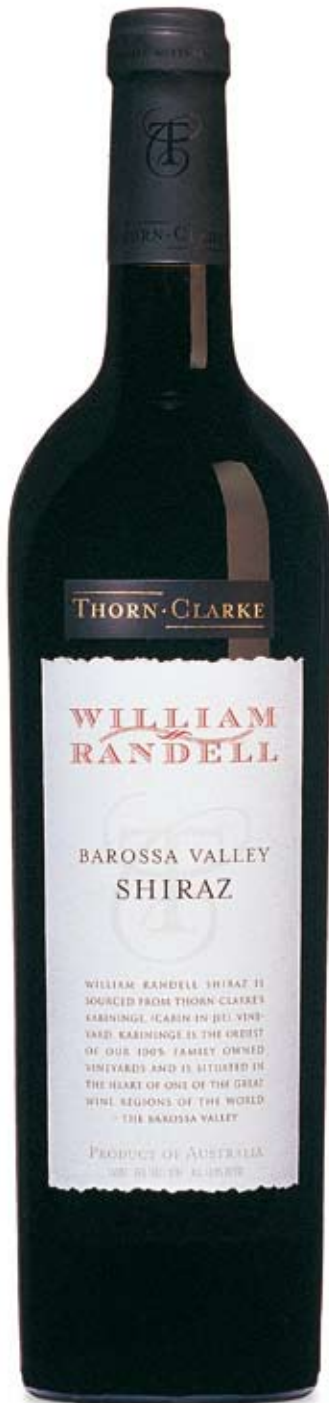


THORN·CLARKE

Barossa Wines • Australia

TASTING NOTES

2005 WILLIAM RANDELL SHIRAZ



| | |
|---------------|--|
| APPELLATION | Barossa Valley |
| BLEND | 100% Shiraz |
| HARVEST DATE | April 2005 |
| BOTTLING DATE | July 2007 |
| pH | 3.47 |
| TA | 7.02 g/L |
| ALCOHOL | 16.1% |
| VINEYARD | Kabininge - valley floor, near Tanunda |

2005 VINTAGE

2005 Vintage had a mild and long ripening season. These conditions favoured the accumulation of intense colour and flavours in the Shiraz grapes.

VINIFICATION

The grapes are crushed and destemmed into small open 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 five to seven days after crushing and the wine is then put into both French and American oak to complete fermentation. All small premium batches are kept separate to ensure the best blend is put together.

BARREL AGEING

22 months in 50% American oak and 50% French oak. All new.

COMMENTS

The colour is black and inky. The complex nose shows concentrated aromas of menthol and blackberry with spicy malt and mocha oak. The palate is rich and full bodied with a great depth of chocolate and liquorice flavours. Additionally the palate is dense and generous making it awsomey mouthfilling whilst showing some lovely grainy tannins. This suggests the wine will improve for the next 10 to 15 years. This wine has fantastic length of blackberry and dark fruits.

CELLARING

10-20 years

100% ESTATE GROWN – FAMILY OWNED

Thorn-Clarke Wines

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