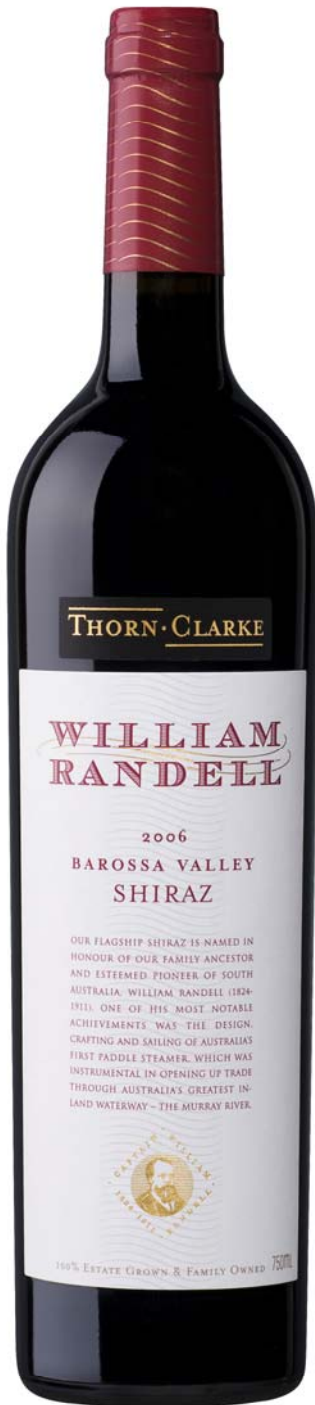


THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2006 WILLIAM RANDELL SHIRAZ



HARVEST DATE	April 2006
BOTTLING DATE	August 2008
Ph	3.46
TA	6.79
ALCOHOL	15%

2006 VINTAGE

2006 Vintage had a mild and long ripening season. These conditions favoured the accumulation of intense, natural colour and flavours in the shiraz fruit.

VINIFICATION

The grapes are crushed and de-stemmed into open fermenters. Yeast is added immediately and the grape must pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferment temperatures remain in the 22-25 degrees Celsius range, which allows the fruit to display maximum fruit expression. Pressing occurs approximately seven days after crushing and the wine is then put into both French and American oak to complete fermentation. All small premium batches remain separate to ensure the best blend is put together.

BARREL AGEING

22 months in 50% American oak and 50% French oak.
100% new oak.

COMMENTS

Deep red / purple colour, the nose is very lifted and spicy with layers of dark chocolate, mocha and Christmas cake. The palate is rich and full bodied with blackberries, cassis and mocha oak notes which characterise this intensely flavoured Barossa Valley Shiraz. The wine is mouth filling and satisfying with its creamy, unctuous texture and packs in fine silky tannins. The wine has great length with lingering flavours of blackberry fruit and chocolate oak.

'This represents the best release under the William Randell label to date'

Derek Fitzgerald - Winemaker

CELLARING POTENTIAL

10-20 years



100% ESTATE GROWN – FAMILY OWNED

Thorn–Clarke Wines

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