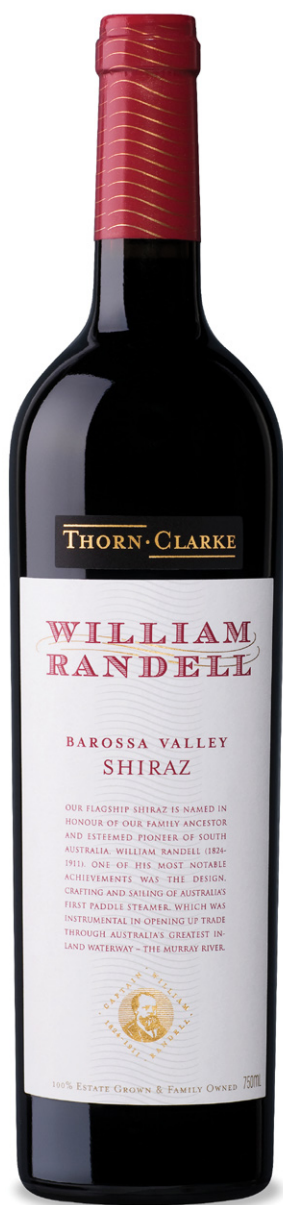


THORN · CLARKE

Barossa Wines · Australia



TASTING NOTES

WILLIAM RANDELL SHIRAZ 2008

REGION	Barossa Valley
HARVEST DATE	March 2008
BOTTLING DATE	February 2010
pH	3.49
TA	6.67g/l
ALCOHOL	15.5%

VINTAGE CONDITIONS

2008 was a very warm year with harvest being completed in a very short period. The resultant wines from the vintage reflect the growing conditions with loads of upfront fruit and rich mouthfeel, meaning wines from this vintage will have a great deal of aging potential as well.

WINEMAKING

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 French oak to complete fermentation. All small premium barrels remain separate to ensure the best blend is put together.

BARREL AGING

24 months 100% French oak, 100% new.

COMMENTS

The colour is a deep inky purple. The nose is complex with a deep concentration of black fruits, liquorice and spicy chocolate oak. The palate is full bodied with typically intense Barossa Shiraz fruit. The fruit characters are blackberry and plum, with well balanced oak. Additionally the palate is dense and generous making it wonderfully mouth-filling and with some lovely grainy tannins, it suggests the wine will improve for the next 10 to 15 years. This wine has fantastic length of fruit and oak flavours.

CELLARING POTENTIAL

10 – 20 years.
