

THORN·CLARKE

Barossa Wines • Australia

TASTING NOTES

2007 SANDPIPER MERLOT



HARVEST DATE	April 2007
BOTTLING DATE	June 2008
pH	3.43
TA	3.9 g/L
ALCOHOL	13.0%

2007 VINTAGE

2007 vintage was a mild growing season with very low crops resulting in wines with good colour and flavour that achieved optimum ripeness.

VINIFICATION

The grapes are crushed and destemmed 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 a mix of French and American oak to mature.

BARREL AGEING

12 months in tight grain French and American oak.

COMMENTS

Deep red in colour. The nose has clean ripe blackcurrant fruit with nuances of liquorice, mint and chocolate oak characters. The palate is medium bodied with an abundance of rich, sweet fruit. Blueberry, raspberry and chocolate pudding fill the palate bringing depth and complexity. Very evenly balanced mouth-filling palate, with mid-weight tannins combining together to give a great length.



100% ESTATE GROWN – FAMILY OWNED

Thorn-Clarke Wines

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