

# THORN-CLARKE

— BAROSSA WINEMAKERS —

BAROSSA

## TERRA BAROSSA

WINEMAKERS SELECTION  
SHIRAZ

2016



### THE BRAND

The range is named in honour of the rich soils in the region which are a major factor in the Barossa's reputation as one of the great wine regions of the world.

### WINEMAKERS NOTE

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.

### VINTAGE

A warm dry spring led to into similarly dry conditions in December and January. The warm weather brought harvest on in the first week of February. A couple of good rain events led to milder conditions and a long even ripening period and excellent flavour development. The wine from 2016 show typical Barossa warmth and generosity and should age well.

### 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 ferment temperatures remain in the 22-25 degree Celsius 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 French oak for maturation for up to 12 months.

**ALCOHOL** - 14.5%    **WINEMAKER** - PETER KELLY

**VINEYARDS** - ST KITTS, MILTON PARK, KABININGE