Thorn Clarke 30th anniversary Shiraz

Thorn Clarke

Australia - South Australia - Barossa Valley

A single barrel was selected from Ron Thorn Shiraz for the 30th Anniversary wine. This single vineyard Barossa Shiraz boasts a rich, inky purple color. Aromas of black cherry and licorice supported by rich vanillin & mocha notes from the American Oak. The palate highlights the intensity of the varietal characters, showing plum and spice, with cocoa, smokey bacon and coffee bean notes below. Dense fruit tannins fill out the palate and lead to a long, complex finish. This is a wine which will comfortably cellar for years to come.

Specifications		
Appellation	Barossa Valley	
Wine Type	Red	
Varietals	100% Shiraz	
Age of Vines	Average 25 years	
Agricultural Practices	Sustainable	
Soil type	Sandy loam	
Vinification	Harvested at optimum flavor ripeness. Night harvest. 100% de-stemmed. A Shiraz specific yeast was selected. Fermentation was carried out at a maximum of 28°C. /> Remontage (pump over) twice daily. Pump over regimes were adjusted toward the end of fermentation to suit the tannin and flavor extraction of the wine. The wine remained in fermenters for 6-8 days before being pressed and filled to American oak (100% new barrels). The wine was racked post malolactic fermentation and returned to the same barrels. The wine was topped every month and after six months racked and returned to the same barrels again. Prior to bottling the parcels were emptied from oak and blended. Minimal fining and filtration was carried out prior to bottling.	
Production	33 (9-liter cases)	
Pairings	Great accompaniement to most red meat dishes, with lamb roast being a favorite of the family.	



Codes, Weights and Measures	
UPC	7 84585 03000 2
Units/Case	6
Unit Size	750 mL
Container	bottle

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Case Weight	18
Cases/Pallet	88
Layers/Pallet	22
SRP	\$ 125.00 USD 750mL Bottle

Reviews and News

2016 Thorn Clarke 30th anniversary Shiraz Barossa - 93 PTS & Cellar Selection- WE