

THORN-CLARKE

RON THORN

SHIRAZ

2020

THE RANGE

The Ron Thorn Shiraz is made as a tribute to Cheryl Clarke's father, Ron. Ron was a quintessential Australian bloke, hard working, with a wry sense of humour and a strong belief of the difference between right and wrong. Our Ron Thorn Shiraz is a reflection of Cheryl's father, made from the best fruit and produced only in exceptional years, the wine is given the benefit of 20 months of barrel maturation and 6 months in bottle prior to release.

WINEMAKER'S NOTE

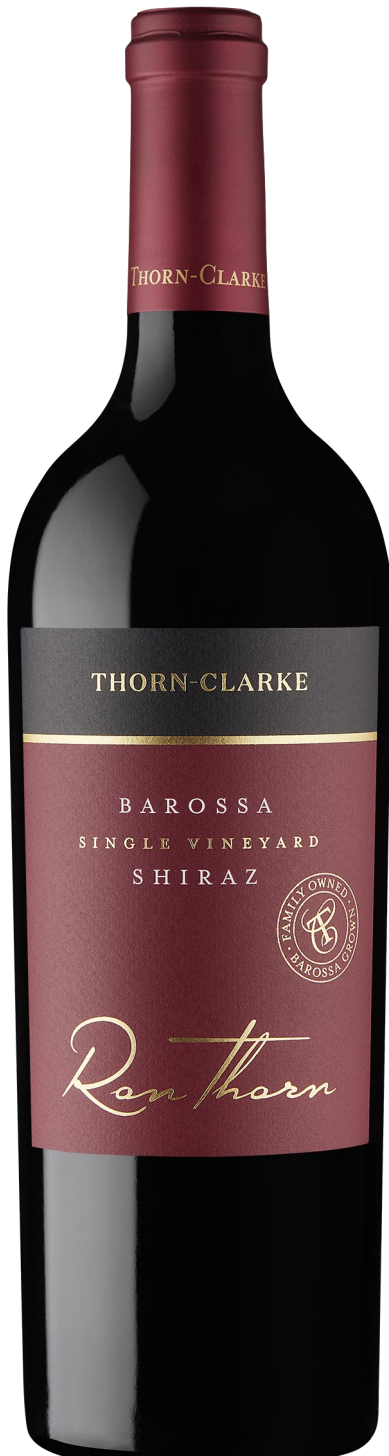
A deep and brooding wine that speaks of the single vineyard it is sourced from. This Northern Barossa classic has a deep, inky red-purple colour. Layers of aromatics include notes of blackberry, liquorice, mocha and ripe satsuma plum. Just as layered and complex is the palate. This shows intense black fruits, mulberry, coffee bean and some Christmas pudding spice. The rich fruit and dense tannins give a decadent mouthfeel and lead into a complex finish with excellent drive and length. A cellar worthy wine with pedigree and class.

VINTAGE

Much like the previous vintage, the 2020 harvest has produced wines of immense quality but with very low quantities. Another dry winter and mild weather during the ripening period led to great varietal flavours and excellent tannin structure. Upon harvest the bunches were few and far between and the berries themselves small. This led to fruit with intense flavour and colour along with great power and balance.

WINEMAKING

Parcels of fruit for this wine were identified by the winemakers. Daily fruit inspection led to the fruit being harvested at optimum flavour ripeness. The fruit was harvested at night and transported to the winery. It is then de-stemmed into 6T open fermenters for fermentation. A Shiraz specific yeast was selected to ferment the wine and fermentation was carried out at a maximum of 28°C. The fermenter was manually pumped over twice daily. Pump over regimes were adjusted toward the end of fermentation to suit the tannin and flavour extraction of the wine. The cap was completely broken up on each pump over. The wine remained in fermenters for 6-8 days (dependent on parcel) before being pressed, inoculated with malolactic bacteria 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.



Alcohol - 14.5%

Winemaker - Peter Kelly