THORN-CLARKE

BAROSSA
SANDPIPER
SHIRAZ
2022

THE BRAND

The Sandpiper range is named after the migratory bird which visits the Thorn-Clarke vineyards annually from the northern hemisphere - something of a reminder of the tenacity and commitment which is required for long term viticulture.

WINEMAKERS NOTE

From a warmer season, this expressive Barossa Shiraz shows a deep crimson colour with vibrant purple edges. The nose is lifted with aromas of ripe blackberry, dark plum and hints of cocoa and spice. The palate is rich and expressive, layered with flavours of black cherry, mulberry and subtle vanilla. Fine-grained tannins provide structure while maintaining a supple texture, carrying through to a long, satisfying finish. A full-bodied Shiraz that balances opulence with elegance, true to its Barossa origins.

VINTAGE

Vintage 2022 will be remembered as is one of the longest seasons for decades, with crushing at Thorn-Clarke starting mid-February and finishing in May. The very mild temperatures along with dry conditions led to a long growing season, without any weather events to force us to pick early or delay picking. Grapes ripened at a very even pace, allowing for lots of flavour and structure to accumulate in the berries. In our red varieties, colour is off the charts, a deep, rich, inky purple-red. Fruit flavours are bold and intense with lovely natural tannin. These wines are set for a long life if you chose to cellar a few.

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