

Terra Barossa Shiraz Winemaker's Selection

Thorn Clarke

Australia - South Australia - Barossa Valley

The palate is rich and full with spicy plums and creamy oak. The tannins are fine and give the wine great length of flavor and a superb smooth mouth-feel.

Specifications

Appellation	Barossa Valley
Varietals	100% Shiraz
Vinification	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.
Production	1,000 9-liter cases (9-liter cases)
Pairings	Pairs well with foods with richness and flavor such as meat based pasta dishes, red meats or hard cheese.



Reviews and News

2010 Thorn-Clarke Terra Barossa Shiraz - 4.5 Stars - Winestate & Eden Tasting