

TASTING NOTES

2006 MILTON PARK MERLOT



HARVEST DATE	April 2005
BOTTLING DATE	December 2006
pH	3.46
TA	6.12 g/L
ALCOHOL	14.0%

2006 VINTAGE

2006 Vintage had a mild and long ripening season. These conditions favoured the accumulation of intense colour and flavours in the Shiraz grapes.

VINIFICATION

The grapes are crushed and destemmed 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 ferments remain in the 22-25 degrees Celcius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. A small amount of American oak is used to increase complexity. The wine is bottled young to retain the intense upfront fruit characters.

COMMENTS

Pretty crimson red in colour. The nose is a lifted bouquet of cherries and cedary oak. The palate is soft, sweet and rich, typical of Merlot. There are masses of cherry and plum fruit accompanied by a subtle hint of liquorice. The tannins are soft and velvety, while the fruit flavours linger on the palate.

100% ESTATE GROWN – FAMILY OWNED



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