

TASTING NOTES

2006 MILTON PARK SHIRAZ



HARVEST DATE	April 2005
BOTTLING DATE	February 2007
pH	3.63
TA	5.84 g/L
ALCOHOL	14.5%

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

Med to deep red in colour. The lifted nose has a mass of plum fruit, sweet spices and floral notes. The palate is ripe, rich and rounded with plum and cherries evident. The balance of the wine and soft approachable tannins make the wine very appealing and suitable for immediate drinking.



100% ESTATE GROWN – FAMILY OWNED

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