

THORN-CLARKE

RON THORN

SHIRAZ

2017

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

Dense in colour and with impressive fruit presence, the 2017 Ron Thorn Shiraz is a true expression of variety and region. Deep red-purple in colour and almost inky in depth. The nose shows dark berries, liquorice, mocha and spice with background notes of dark chocolate and smoky oak. Intense and mouth filling, the palate shows blackberry, cocoa and coffee characters with long, balanced tannins tying the structure together. This is a rich and complex wine that will cellar for years to come.

VINTAGE

An above average wet spring and cooler than average summer temperatures led to a later start to picking than normal. This combined with a long and mild ripening period meant that our fruit developed to a beautiful level of maturity on the vine. This has led to outstanding flavours and perfumed, expressive wines. The colours are vibrant and tannins are silky with a fine savoury finish.

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

Vineyards - St Kitts, Milton Park

