

## CLIFTON FAMILY VINES SHIRAZ



VINTAGE 2014 REGION Barossa

HARVESTED Feb-March 2014 BOTTLED July 2015

ALCOHOL 14% VINEYARD St Kitts, Milton Park,

Kabininge

## **WINEMAKERS NOTE**

Deep red with purple hues on release. Creamy plum with blackberry and spice aromas. A medium to full bodied wine with a silky tannin backbone, a hint of spice and a grainy tannin finish.

## **VINTAGE**

The 2014 Vintage was characterised by Spring rainfall being well below average with several days reaching 30°C. With the exception of these few days the growing season had even temperatures throughout. Ripening was slow and steady leading to the development of good tannin structure and fruit characters.

## **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.

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