

Thorn-Clarke Wines enjoyed by members

We were back at the CWA rooms this month where we were welcomed by a [2023 Thorn-Clarke Sandpiper Mataro Rosé](#) and Crafty Cook's nibbles. At the appointed time our Emcee Graham Worsley welcomed two first time attendees, Aiden Archibald and Fiona Crawford-Williams as well as a guest Linda Kirk. He then handed over to Shaz (Sharyn Bobridge, Thorn-Clark Australian Market Manager) to present the tasting wines and give us some background on Thorn-Clark wines.

Shaz introduced herself saying she had worked in the wine industry for 14 years at most jobs except actually making wine. She suggested we visit the cellar door (many members indicated they had) which is at a beautiful site and provides wine flights, tastings and Barossa produce platters.

The Thorn-Clark family boasts six generations in the Barossa Valley but it was not until the 1980s that David Clark, a geologist by training, started planting grapes and his wife Cheryl brought her family (Thorn) into the business. It was a matter of matching the right grapes to the right soil. The 1990s saw their first wine—a Shotfire Shiraz. They now have wide range of wines 99.5% 'estate' grown and the whole family is involved. Their vineyards range across the Barossa Valley from Eden Valley to Truro and their winery can process 2000 tonnes (currently not at full capacity). They are committed to sustainability.



Shaz discussed the welcome wine ([2023 Thorn-Clarke Sandpiper Mataro Rosé](#)) which is made in a light French style. The first tasting wine was a [2022 Shotfire GSM](#). It is a 50:40:10 blend with individual barrels blended by their winemaker Peter Kelly. Peter has been with them for 15 years (formerly with Peter Lehmann) and was 2025 winemaker of

the year.

The second tasting wine was a [2023 Shotfire Shiraz Grenache](#). At 60% Shiraz and 40% Grenache it is an uncommon but tasty blend. The Shiraz provides the fruit and the Grenache the savoury notes and the final blend is derived from bench tasting. Like many of their wines it matures in a mixture of seasoned and new French and American oak.

Wine number three was [2021 Single Vineyard Selection Mataro](#). The single vineyard range come and go depending on the vintage. 2021 was a great vintage (unicorn). Small parcels of exceptional fruit was selected to make this wine. Shaz said they "over analyse" with lots of testing.



Editor: Ian Cooper

Photos: Ian Cooper

Coming up

May: Schwarz Wines (TC)

Jun: AGM Ben Murray Wines (Away)

Jul: (Monday 27th) Birthday Dinner with Cimicky (Away)

Aug: Presser Road Wine-makers (TBC)

Sep: Dimchurch Wines (TC)

Oct: Founders Dinner at Knead

Nov: Mystery Wines (CWA)

Dec: Wed 7th Christmas at Gomersal Wines with Wives & partners.

TC = Tanunda Club, CWA = CWA Rooms.

GUEST INVITATION

You are invited to join a group of like minded people at a Bruce Thiele Red Wine Club dinner meeting to taste, talk about, learn and enjoy wine. Take advantage of the \$40 special cost for first time guests at home events. Inquiries: btredwineclub@gmail.com

An Evening with Thorn-Clarke Wines Continued

Their **2024 Single Vineyard Selection Malbec** was next to be tasted. Produced from grapes grown in the Truro vineyard it is big, rich and jammy.

Wine number five was the **2023 Single Vineyard Selection Shiraz**. This big perfumy wine is a combination of .three small batch wines—two from cooler areas and one from ma warmer vineyard. It was matured in French Oak

The final two wines were placed on our tables for tasting with dinner. They were the **2021 William Randell Cabernet Sauvignon** and **2021 William Randell Shiraz**. Both wines were under cork. Shaz suggested we try the Cabernet first. New and seasoned French oak was used which produced intense flavours and a big silky finish. With the Shiraz ,American oak was used (again 40% new) to produce savoury tannins and a smoky profile. The William Randell range of wines was created in honour of family ancestor Captain William Richard Randell (1824 - 1911) who at the age of 28, and without any prior experience, designed and commissioned a vessel that would become the first paddle steamer on the Murray River.

Our main course was a choice of Roasted chicken breast wrapped in prosciutto served with potato gratin, broccolini and a light sage reduction or 250g grilled scotch fillet served on a creamy garlic mash with fresh broccolini and a red wine Jus



After we had enjoyed our meal, the Thorn-Clarke wines and some club port, John Ellis treated us to some of his 'dad' jokes. Then he and Shaz drew the raffle. The lucky winners were Ian Roark, Margaret Chisholm and Rory Chisholm.



An Evening with Thorn-Clarke Wines Photos

