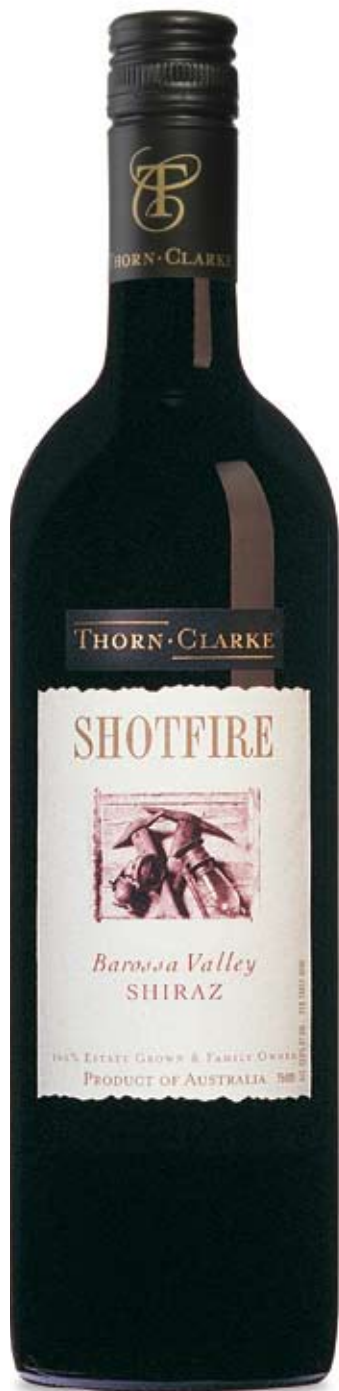


THORN·CLARKE

Barossa Wines • Australia

TASTING NOTES

2006 SHOTFIRE SHIRAZ



HARVEST DATE	April 2006
BOTTLING DATE	July 2007
pH	3.45
TA	6.65 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 red grapes.

VINIFICATION

The grapes are crushed and destemmed into open 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 and the wine is then put into a mix of French and American oak to mature.

BARREL AGEING

14 to 16 months in 40% new American and French hogsheads, with the balance going into 2nd and 3rd fill barrels.

COMMENTS

Deep red in colour. The lifted nose has ripe blackberries, plums and star anise, with choc mint oak characters. The palate is full bodied and unctuous with fantastic blackberries, plums, liquorice and complexing chocolate oak. There is a great depth of fruit with savoury oak and mouth coating tannins. The fruit, oak and tannins all combine to give the wine great length of flavour. This wine drinks well now and will age up to 7 years.



100% ESTATE GROWN – FAMILY OWNED

Thorn-Clarke Wines

PO Box 402, Angaston, South Australia 5353 Ph +61 8 8564 3036 Fax +61 8 8564 3255

Email: thornclarke@thornclarke.com.au Web: www.thornclarkewines.com