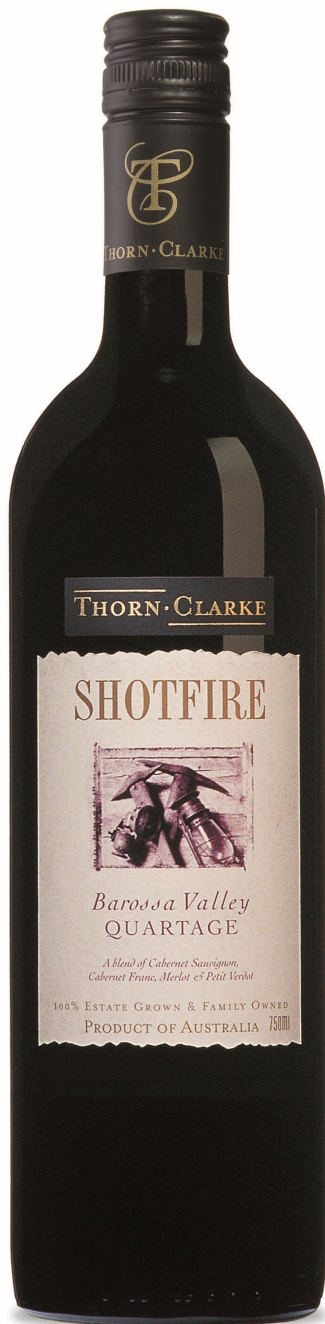


THORN · CLARKE

Barossa Wines · Australia

# SHOTFIRE QUARTAGE

When the Clarke forbearers discovered gold in 1870 at the Lady Alice mine in the Barossa goldfields, so began a family dynasty intrigued by geology. A fine legacy that is reflected today in the terroir of our vineyards. The Shotfire range immortalises the Shotfirer's hazardous job of setting and lighting the charges in the mines.



<b>VINTAGE</b>	2009	<b>REGION</b>	Barossa
<b>HARVESTED</b>	March 2009	<b>BOTTLED</b>	December 2010
<b>ALCOHOL</b>	15%	<b>BLEND</b>	Cabernet Sauvignon - 60%, Malbec - 12%, Merlot - 12%, Cabernet Franc - 11%, Petit Verdot - 5%

## WINEMAKERS NOTE

Ripe Lush red fruits, macerated strawberries, blueberry and raspberry with hints of cedar wood on the nose complemented by layers of caramel and cassis on the palate. Supple rich tannins enhance the length and elegance of this wine.

## VINTAGE

The 2009 vintage started a little earlier than usual due to a week of hot weather. Following this, the weather settled down to an extended spell of warm, dry days and cool nights. Some light rain in March provided much needed relief for thirsty vines, and resulted in the vintage finishing well – producing wines with excellent colour and flavour.

## 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 ferments remain in the 22-25 degree 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.

## OAK MATURATION

18 months in tight grain French (85%) and American oak (15%).