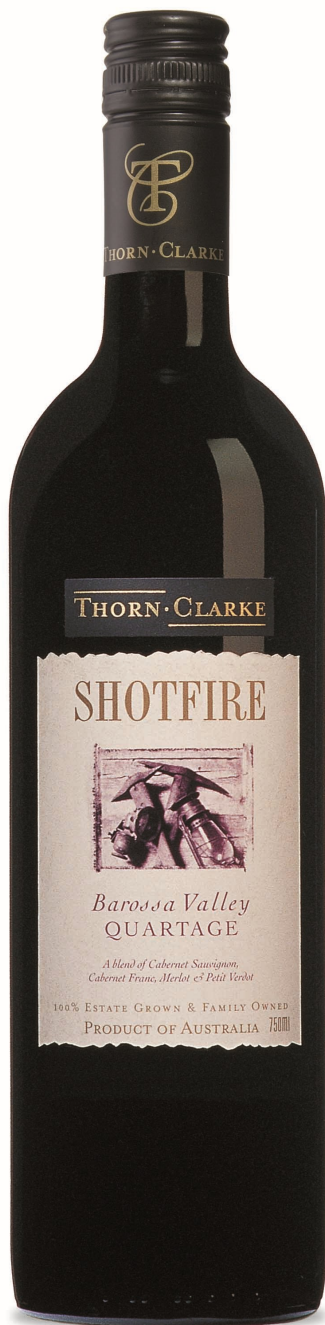


THORN · CLARKE

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.



Shotfire Quartage is based on the five traditional red varieties found in the Bordeaux region of France (Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec). Our winemakers use at least four of the varieties to create the blend each year (occasionally, they can get over excited and use all five). The blend is a reminder to not only look to the future but also to keep an eye on the past and tradition.

VINTAGE	2010	REGION	Barossa
VINEYARD	St Kitts, Kabininge, Milton Park	HARVESTED	March 2010
BOTTLED	November 2011	ALCOHOL	14.5 % v/v
BLEND	Cabernet Sauvignon (43%), Cabernet Franc (33%), Malbec (12%), Merlot (12%).		

WINEMAKERS NOTE

The 2010 Shotfire Quartage has a lifted aroma of blackcurrant, cedar, spice and subtle violets. The palate is medium to full bodied in weight and displays cassis characters. The wine has long silky tannins that are to be expected from wines made in the vein of a Bordeaux blend.

VINTAGE

Average winter rainfall in 2009 resulted in good soil moisture in the 2010 growing season. This combined with moderate weather conditions through most of the growing season allowed for good fruit set and canopy development.

WINEMAKING

The fruit was harvested at night. Fermentation was carried out in a variety of small capacity fermenters. After pressing the parcels were filled to French oak for maturation. The wine was racked after six months and the parcels were blended to form the final wine.

OAK MATURATION

The wine was matured for 12 months in French hogsheads (barrels).