

SHOTFIRE QUARTAGE

When the Clarke forbears 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 2012

REGION Barossa

HARVESTED March 2012

BOTTLED November 2013

ALCOHOL 14.5 % v/v

VINEYARD St Kitts, Milton Park,
Kabininge,

BLEND Cab Sauv (53%), Cab Franc (20%), Petit Verdot (15%), Merlot (12%).

WINEMAKERS NOTE

Deep red with a purple hue, this wine is a monster on release. The 2012 Shotfire Quartage has lifted aromas of cassis, plum, dried thyme, subtle eucalyptus and spicy oak. The palate doesn't disappoint with a multitude of flavours melding together to form the wines flavour. On release the tannins for the fruit and oak are firm and long, the generosity of fruit is balanced by an elegance provided by natural acidity. The wine is full bodied and complete.

VINTAGE

A warmer spring and cooler summer saw the Barossa begin vintage 2012 with some exceptionally healthy vines and expectations for early maturation. Maximum mean temperatures in the Barossa in spring (September to November) were slightly above average, which led to good vegetative growth, healthy vines and potentially early maturation, while summer mean maximum temperatures were cooler than average.

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 (12 months) for maturation. The wine was racked after six months and the parcels were blended to form the final wine.