

# 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** 2013

**REGION** Barossa

**HARVESTED** March 2013

**BOTTLED** December 2014

**ALCOHOL** 14.5 % v/v

**VINEYARD** St Kitts, Milton Park,  
Kabininge,

**BLEND** Cab Sauv (45%), Cab Franc (22%), Petit Verdot (21%), Merlot (12%).

## WINEMAKERS NOTE

Deep red with brick hues. Lifted berry, cinnamon, nutmeg and dried oregano aromas. The palate doesn't disappoint with a multitude of flavours melding together to form the wines flavour, starting with red berries and anise. 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

Spring rainfall was well below average with several days reaching 30°C. The growing season had even temperatures and little rainfall. Ripening was slow and steady leading to the development of good tannin structure and fruit characters.

## 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.

