

SHOTFIRE CABERNET SHIRAZ

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.



Cabernet sauvignon and Shiraz blends are uniquely Australian and goes against the traditional winemaking grain. This wine embodies the Clarke families tendency to swim “against the current”. In the 1980's when many growers were pulling out vines, David and Cheryl were planting.

VINTAGE	2015	REGION	Barossa
HARVESTED	March 2015	BOTTLED	November 2016
ALCOHOL	14.5% v/v	VINEYARD	St Kitts, Milton Park, Kabinging

WINEMAKERS NOTE

Deep red in colour with brick hues on release. Leafy cabernet varietal cabernet is balanced by ripe plum, licorice and slight eucalyptus characters on the nose. Upfront dark fruits and long grainy tannins dominate the palate in addition maturation on French oak adds spice and cedar like characters. The wine has a distinct acid backbone which gives the wine long persistence.

VINTAGE

A warmer spring and cooler summer saw the Barossa begin vintage 2013 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 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 for 14 to 16 months.