

THORN-CLARKE

— BAROSSA WINEMAKERS —

BAROSSA SHOTFIRE QUARTAGE

2017



THE BRAND

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.

WINEMAKERS NOTE

This traditional blend of Cabernet Sauvignon, Cabernet Franc, Petit Verdot & Malbec boast a deep inky red - purple colour. Aromas of freshly crushed peppercorns, roasted capsicum & blackcurrant fill the glass. On the palate there is a generosity of fruit. The notes of dark cocoa and smokey bacon intertwined with velvety tannins lead to a complex finish.

VINTAGE

An above average wet spring and cooler than average summer temperatures led to a later start to picking than normal. This combined with a long and mild ripening period meant that our fruit developed to a beautiful level of maturity on the vine. This has led to outstanding flavours and perfumed, expressive wines. The colours are vibrant and tannins are silky with a fine savoury finish.

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

47% CAB SAUV, 31% CAB FRANC, 12% PETIT VERDOR, 10% MALBEC

ALCOHOL - 14.5% **WINEMAKER** - PETER KELLY

VINEYARDS - ST KITTS, MILTON PARK, KABININGE