

THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2000 SHOTFIRE RIDGE CUVEE



PRODUCT	Shotfire Ridge
VINTAGE	2000
APPELLATION	Barossa
BLEND	42.1% Cab Sauv, 33.1% Cab Franc, 13% Petit Verdot, 11.8% Merlot
HARVEST DATE	April & Early May 2000
BOTTLING DATE	July 2002
TA	6.68
PH	3.53
ALCOHOL	13.9
RS	3.6

VINIFICATION

Crushed and de-stemmed into closed fermenters. Inoculated 1 day after crushing with yeast of French origin. Maximum fermentation temperature 25°C - 27°C. Pumped over 1 x per day, incorporating oxygen. Free run removed from skins. Pressed using a membrane press. Pressings kept separate from free run, then fined and re-blended back to the free run. The wine was then inoculated for malolactic fermentation.

BARREL AGEING

20 months American (45%) and French (55%) oak barrels.

COMMENTS

A complex wine with violets, dry rose petals and some leafy Cabernet characters with hints of dark Morello cherries on the nose. The blending of these four varietals gives complexity and great depth. Abundant, yet soft tannins create a harmonious synergy with French and American oak.

CELLARING: Drinking well now but will respond to 3-5 years cellaring.

100% ESTATE GROWN & FAMILY OWNED

Thorn-Clarke Wines

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