

THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2001 SHOTFIRE RIDGE CUVEE



PRODUCT	Shotfire Ridge Cuvée
VINTAGE	2001
APPELLATION	Barossa
BLEND	46% Cab Sauv, 31% Cab Franc, 15% Merlot, 8% Petit Verdot
HARVEST DATE	March & April 2001
AV. BAUME AT HARVEST	14°B
TA	6.2
PH	3.52
ALCOHOL	14.1

VINIFICATION

Crushed and de-stemmed into closed stainless steel fermenters. Inoculated 1 day after crushing with yeast of French origin. Maximum fermentation temperature 25°C - 27°C. Pumped over 2 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

10% New American 300L Barrels, 15% New French 300L Barrels, Balance 40% 2nd and 3rd Fill French 300L Barrels, 35% 2nd and 3rd Fill American 300L Barrels. Aged for 14 Months.

COMMENTS

Ripe lush red fruits, macerated strawberries, blueberry and raspberry with hints of cedar wood on the nose complemented by layers of caramel and cassis on the palate. Supple rich tannins enhance the length and elegance of this wine.

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

100% ESTATE GROWN & FAMILY OWNED

Thorn-Clarke Wines

PO Box 402, Angaston, South Australia 5353 Ph +61 8 8564 3036 Fax +61 8 8564 3255

Email: thornclarke@thornclarke.com.au Web: www.thornclarkewines.com

