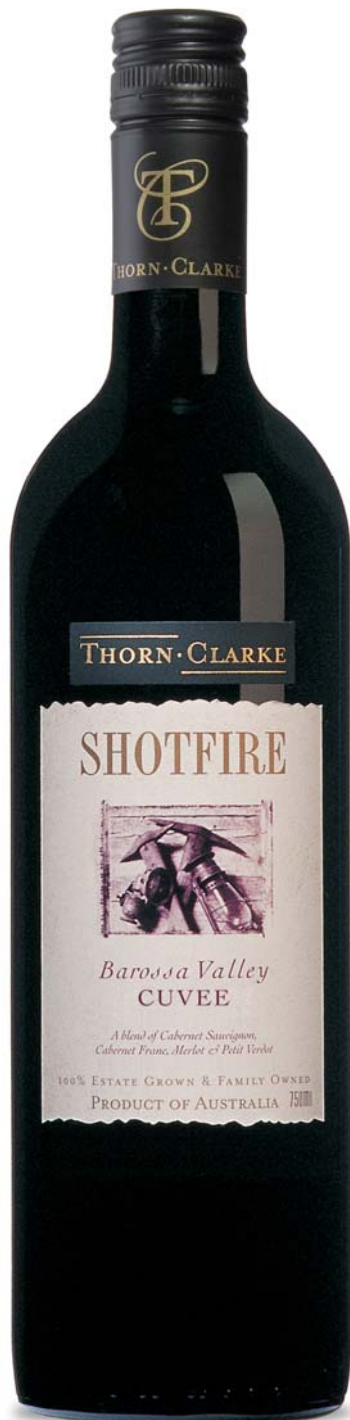


THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES
2007 SHOTFIRE CUVEE



| | |
|---------------|----------------------------|
| HARVEST DATE | April 2007 |
| BOTTLING DATE | November 2008 |
| Ph | 3.5 |
| TA | 7.0 g/L |
| ALCOHOL | 13.5% |
| BLEND | Cabernet Sauvignon - 45.4% |
| | Petit Verdot - 25.1% |
| | Merlot - 13.7% |
| | Malbec - 10.9% |

2007 VINTAGE

2007 vintage was a mild growing season with very low crops resulting in wines with good colour and flavour that achieved optimum ripeness.

VINIFICATION

The grapes are crushed and destemmed 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 degrees 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.

BARREL AGEING

18 months in tight grain French (85%) and American oak (15%).

COMMENTS

The colour is deep red. The palate is full and complex, medium bodied. The wine is elegant and distinctive, displaying characters of berry fruit and plumb, accompanied by cherry spice characters.

Supported by spicy oak complexity the tannins are balanced and complement the mouthfilling flavour.

The wine has great vibrancy and poise which are evident on the long seamless finish.

100% ESTATE GROWN – FAMILY OWNED

Thorn-Clarke Wines

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