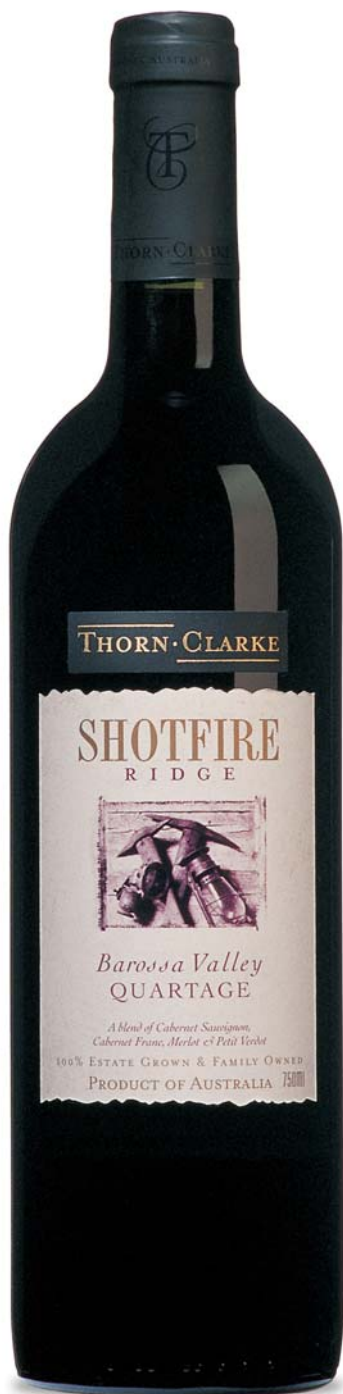


# THORN·CLARKE

Barossa Wines • Australia

## TASTING NOTES

### 2003 SHOTFIRE RIDGE QUARTAGE



PRODUCT	Shotfire Ridge
VINTAGE	2003
APPELLATION	Barossa
BLEND	43% Cab Sauv, 29% Shiraz, 13% Cab Franc, 11% Merlot, 4% Petit Verdot
HARVEST DATE	April 2003
BOTTLING DATE	August 2004
TA	7.18
PH	3.54
ALCOHOL	14.1

#### 2003 VINTAGE

The vintage was warmer and drier than the Barossa 'average', the result was a lower crop than 2002. Although the crops were low the quality could not be faulted, with reduced yields often comes fantastic colour and flavour development, the 2003 vintage did not disappoint.

#### VINIFICATION

Grapes are crushed and de-stemmed into open fermenters. Yeast is added immediately once in the fermenter, ferments are then pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25°C range which will allow the wine to display maximum fruit expression. Pressing then occurs approximately seven days after crushing and the resulting wine is put into French and American oak.

#### BARREL AGEING

12 months in American and French hogsheads  
- 40% new and 60% in 2nd and 3rd fill barrels.

#### COMMENTS

Deep purple/red in colour. Medium intensity nose of blueberry and spicy French oak. The palate is full bodied and displays the complexity one would expect from the classic Bordeaux varieties with berry and cassis from the Cabernet components, ripe plummy fruit from the Merlot and liquorice from the Petit Verdot. The wine finishes long and flavoursome with blackberry fruit and hints of butterscotch oak.

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

100% FAMILY OWNED – BAROSSA WINES

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