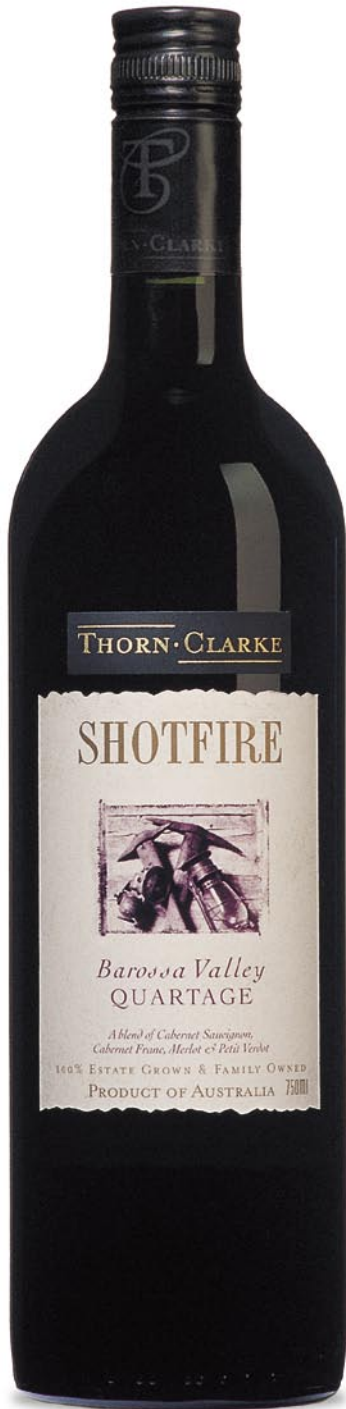


THORN·CLARKE

Barossa Wines • Australia

TASTING NOTES

2005 SHOTFIRE RIDGE QUARTAGE



HARVEST DATE	April and May 2005
BOTTLING DATE	August 2006
pH	3.54
TA	6.74 g/L
ALCOHOL	14.5%
BLEND	Cab Sauv 62.2%
	Malbec 12.0%
	P.Verdot 10.5%
	Cab Franc 10.0%
	Merlot 5.3%

2005 VINTAGE

2005 Vintage was a very mild growing season ensuring all the varieties used in the Shotfire Quartage achieved optimal ripeness and were harvested at maximum flavour.

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 Celsius 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 AGING

14 - 16 months in tight grain French (85%) and American oak (15%).

COMMENTS

The colour is a deep inky purple. There is lifted dark fruits, cedary oak and some perfume from the Petit Verdot on the nose. The palate is rich, ripe and full bodied. The wine is bursting with flavours of blackcurrant, plums and Christmas pudding. The supporting oak has dark chocolate and vanilla essence. The tannins are chalky but complement the wine to give it great mouthfeel and length of fruit and oak flavours.



100% ESTATE GROWN – FAMILY OWNED

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