

THORN · CLARKE

Barossa Wines · Australia



TASTING NOTES

SHOTFIRE QUARTAGE 2008

REGION	Barossa
HARVEST DATE	March 2008
BOTTLING DATE	April 2010
pH	3.5
TA	6.8g/l
ALCOHOL	15.0%
BLEND	52% Cabernet Sauvignon, 24% Malbec, 18% Cabernet Franc, 3% Petit Verdot, 3% Merlot.

VINTAGE CONDITIONS

The 2008 vintage saw ideal, warm and dry growing conditions. These weather conditions resulted in fruit ripening to ideal levels and without disease pressure. The red wines from the 2008 vintage all display luscious fruit and soft approachable tannins, making them great for drinking now or mid term cellaring propositions.

WINEMAKING

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 AGING

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

COMMENTS

Deep red. The nose has some complex developed notes with roasted meats, aniseed and red capsicum. The palate is rich, full bodied and enticing with plums, roasted capsicum and vegemite notes. The maturation in French oak has led to some subtle spice lift and a lovely roundness and richness on the palate. There are some fleshy tannins which will make this wine an ideal match to rich dishes, especially red meats or game. The flavours linger in the mouth.