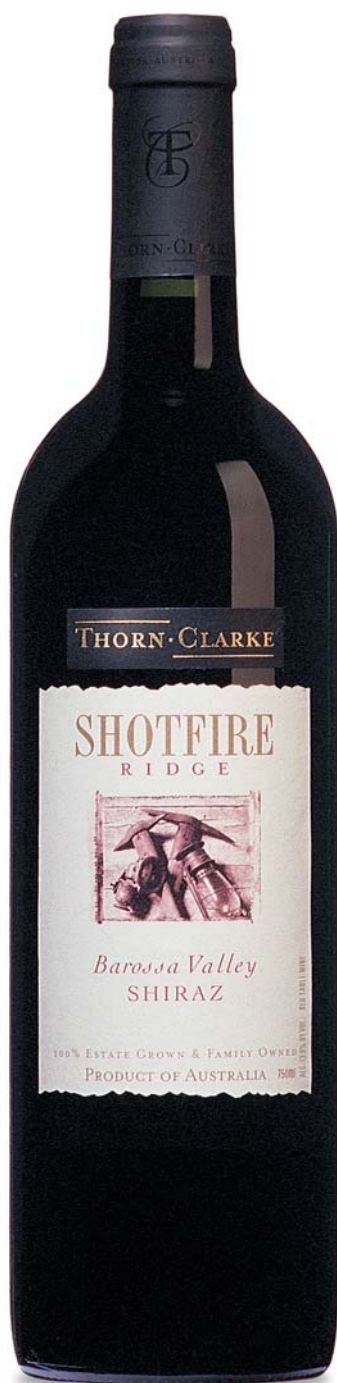


THORN·CLARKE

Barossa Wines · Australia

TASTING NOTES

2003 SHOTFIRE RIDGE SHIRAZ



PRODUCT	Shotfire Ridge
VINTAGE	2003
APPELLATION	Barossa Valley
HARVEST DATE	April 2003
BOTTLING DATE	August 2004
TA	7.27
PH	3.49
ALCOHOL	15.1%
VINEYARD	Kabininge – valley floor, near Tanunda

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 40% new French and American hogsheads and the balance in 2nd and 3rd fill American and French hogsheads.

COMMENTS

Deep red in colour. Good lifted nose of raisin fruit complemented by chocolate, caramel and vanilla oak. The palate is full bodied with ripe berry fruit, crème Brule and dark chocolate. The mouthfeel is rich and viscous, with a lovely soft and approachable tannin structure. There is great length of blackberry fruit and mocha oak.

CELLARING: Drinking well now but will respond to extended cellaring

100% FAMILY OWNED – BAROSSA WINES

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