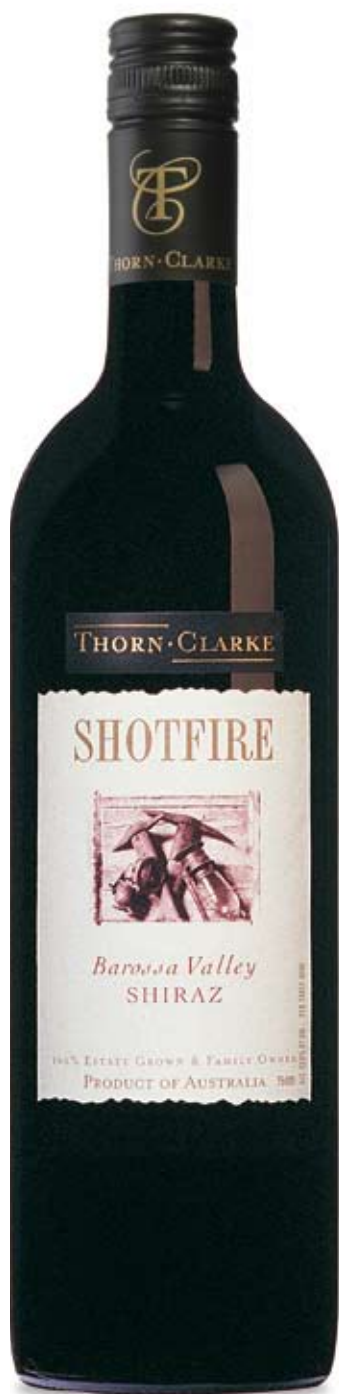


THORN·CLARKE

Barossa Wines • Australia

TASTING NOTES

2007 SHOTFIRE SHIRAZ



HARVEST DATE	April 2007
BOTTLING DATE	July 2008
pH	3.5
TA	3.9 g/L
ALCOHOL	13.5%

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 open 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

14 to 16 months in 40% new American and French hogsheads, with the balance going into 2nd and 3rd fill barrels.

COMMENTS

Deep red/purple in colour. A lifted nose of clean blackberry fruit accompanied by cedar wood characters, the oak elements are complex and layered with mocha and spices. The palate shows sweet fruit characters dominated by blackberry and plum, complimented by sweet Indian spices, in particular Turmeric and Cinnamon. The sweet fruit characters are balanced by rich savoury elements. The mid-weight palate is rich and mouth filling; finishing with fine-grained tannins and great length of the savoury fruit and oak.



100% ESTATE GROWN – FAMILY OWNED

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