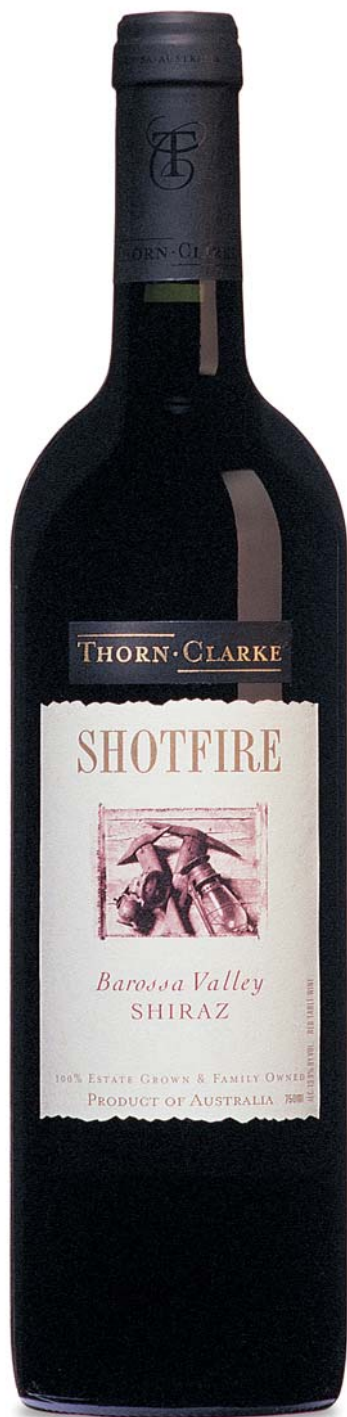


THORN · CLARKE

Barossa Wines · Australia



TASTING NOTES
2008 SHOTFIRE SHIRAZ

HARVEST DATE	April 2008
BOTTLING DATE	June 2009
Ph	3.6
TA	6.7
ALCOHOL	15%

2008 VINTAGE

The 2008 vintage was early with just below average rainfall throughout the year.

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 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 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 colour. Very lifted and intense nose of blackberry fruit, sweet spice and dark chocolate. The palate is very rich and flavourful with blackberry and plum fruit. In addition to the primary fruit characters there is plenty of complexity in this wine with spice, earthy notes and graphite also evident. There is heaps of mouthfilling flavour complemented by chalky tannins. There is great length of fruit as well.



100% ESTATE GROWN – FAMILY OWNED

Thorn-Clarke Wines

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