

THORN-CLARKE

— BAROSSA WINEMAKERS —

BAROSSA SHOTFIRE

GSM

2018

THE BRAND

When the Clarke forbears discovered gold in 1870 at the Lady Alice mine in the Barossa goldfields, so began a family dynasty intrigued by geology. A fine legacy that is reflected today in the terroir of our vineyards. The Shotfire range immortalises the Shotfirer's hazardous job of setting and lighting the charges.

WINEMAKERS NOTE

Bright crimson in colour with purple highlights at the edge of the glass. The nose is lifted and draws you in with ripe plum, mulberry and white pepper. The palate is plush and vibrant with cherries, forest fruits and enticing spice. Mid-weight and juicy this classic GSM finishes with long, velvety tannins.

VINTAGE

The 2018 growing season had all the hallmarks of a classic vintage. Consistent warm temperatures produced perfect conditions for our red varieties to ripen. This along with good winter rains and a dry harvest period resulted in wines with great depth of varietal flavours, excellent tannin structure and colour along with a long balanced finish.

WINEMAKING

Each variety was destemmed and fermented separately to allow full expression of varietal character. All three varieties were fermented in small 6 tonne open fermenters. To ensure optimum extraction of tannins, colour and flavour the Grenache was pumped over twice daily for a duration of 10 days and both the Shiraz and Mourvedre spent 7 days on skins with pump overs twice daily. Fermentation temperatures were maintained between 22-25 degrees to retain fruit purity. All batches were pressed off and once both primary alcoholic fermentation and secondary malolactic fermentation were complete the wines were then racked to new (10%) and 10 year old French hogsheads. This is where the wines matured for a period of 18 months. Bench blends were created to ensure a harmonious final wine.

GRENAACHE 51% , SHIRAZ 39% , MOURVEDRE 10%

ALCOHOL - 14.5% WINEMAKER - PETER KELLY

