

Shotfire GSM

Thorn Clarke

Australia - South Australia - Barossa Valley

A classic blend of the traditional stalwarts from the Barossa, this blend of Grenache, Shiraz and Mourvèdre is sourced from older low yielding vines.

Bright crimson in color 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. As silky and smooth as it is complex and savory - the wine is beautifully balanced and juicy with great structure and generous mouthfeel. This classic GSM finishes with long, velvety tannins.

Specifications	
Appellation	Barossa Valley
Wine Type	Red
Varietals	51% Grenache, 39% Shiraz, 10% Mourvedre
Age of Vines	40 years on average
Certifications	
Vinification	Each variety was destemmed and fermented separately - in small 6 tonne open fermenters - to allow full expression of varietal character. To ensure optimum extraction of tannins, color and flavor 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 where the wines matured for a period of 18 months. Bench blends were created to ensure a harmonious final wine.
Production	1,245 (9-liter cases)
Pairings	Slow Cooked Lamb or Roasted Vegetable Medley



Codes, Weights and Measures	
UPC	9 32724 30005 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 09 32724 30005 3
Case Weight	18
Cases/Pallet	88

Layers/Pallet	22
SRP	\$ 27.99 USD 750mL Bottle

Reviews and News

2018 Shotfire GSM - 92 PTS - GOLD MEDAL - BTI

2018 Shotfire GSM - 91 PTS - W&S