

# SHOTFIRE SHIRAZ

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 in the mines.



<b>VINTAGE</b>	2012	<b>REGION</b>	Barossa
<b>HARVESTED</b>	March 2012	<b>BOTTLED</b>	December 2013
<b>ALCOHOL</b>	15 % v/v	<b>VINEYARD</b>	St Kitts, Milton Park, Kabinenge

## WINEMAKERS NOTE

On release the wine has a deep purple colour with a red hue. The wine has a lifted nose of clean blackberry fruit accompanied by mocha and spice. The palate displays sweet fruit characters dominated by blackberry and plum, complimented by cinnamon, clove and nutmeg characters. The wine is full bodied with natural tannin and oak maturation adding texture and complexity to the wine.

## VINTAGE

A warmer spring and cooler summer saw the Barossa begin vintage 2012 with some exceptionally healthy vines and expectations for early maturation. Maximum mean temperatures in the Barossa in spring (September to November) were slightly above average, which led to good vegetative growth, healthy vines and potentially early maturation, while summer mean maximum temperatures were cooler than average.

## WINEMAKING

The grapes were de-stemmed into fermenters. Ferments were pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degree celcius range which allows maximum fruit expression in the wine. Pressing occurs approximately seven days after fermentation commences and the wine is then filled to American oak to mature (14 months in 40% new American hogsheads with the balance going into 2nd and 3rd fill barrels).