

MEDIA RELEASE

BAROSSA BLEND CONTINUES FIRING. THIS TIME AT THE 2007 ROYAL SYDNEY WINE SHOW 16th February, 2007

Following the great success of the 2004 vintage at the 2005 Adelaide Wine Show, the 2005 vintage of this Barossa blended red, with a recommended retail price of \$23 a bottle has taken out three trophies at the Sydney International Wine Show 2007. This comes just months after the same wine was awarded the top trophy at the Hobart International Wine Show 2006.

Thorn-Clarke's *Shotfire 2005 Quartage* – a 100% Barossa blend of Cabernet Sauvignon, Malbec, Cabernet Franc, Merlot and Petit Verdot, grown exclusively from Thorn-Clarke's vineyard estates, is rapidly establishing itself as one of the industries most reputable brands. Since the 2002 vintage this wine has been awarded 10 trophies and a swag of Gold and Silver medals.

The 2005 Quartage was awarded a gold medal and trophy for Best Medium Bodied Red in Classes 6 and 35 and then went on to win a trophy for Best Previous Vintage (2005) Red of Show and another trophy for Best Medium Bodied Red of the Show.

Thorn-Clarke Wines was launched in 2002 as a result of the 37 year marriage between David and Cheryl Clarke (nee Thorn). The Thorn family have grown vines in the Barossa since the 1870's and still proudly own and manage some of the oldest vineyards in the region.

These trophies are another reward for geologist David Clarke and his family. The family has planted four diverse Barossa vineyards over the last 20 years, enabling them to blend wines grown from different terroirs which adds complexity and richness to the wine.

“When we started out 20 years ago I knew from my geological research that the varied Barossa geology and soil types offered us An unrivalled degree of varietal complexity. Then when we started making trial blends in the 1990s it became clear that the vineyards complemented each other brilliantly and provided us with a new level of flavour complexity. We have blended to take advantage of these sub regional and micro climatic characteristics.”

“Our philosophy is to over-deliver in terms of the quality we offer at each price level. Wine lovers remember wines which are stunning value and we work hard to ensure that whether people buy the Sandpiper range at \$15 or the Shotfire range at \$23 they are drinking wines that are excellent value for money.”

The trophy winning wine, which was first vintaged in 2000, was initially based on only four of the classic Bordeaux varieties – hence the Latin *quartage*. However, Thorn-Clarke's estate grown Malbec was so exceptional in 2004 that it was included in the blend for the first time making the 2004 release a classic five varietal Bordeaux blend. Vintage 2005 produced some exceptional Malbec and it has once again been worthy of inclusion in the 2005 release of the *Quartage*.

Winemaker Derek Fitzgerald said “More Malbec than Merlot has been used in the 2005 Vintage than in the 2004. The 18% Malbec helps to give the wine intense colour while adding richness, mouth feel and some nice blueberry characters.”

“The key to good Malbec is being able to successfully ripen the fruit. Our St Kitts vineyard at the Northern end of the Barossa provides a fantastic environment to do that.”

“The wine is a deep inky purple colour. There are lifted dark fruits, cedary oak and some perfume from the Petit Verdot on the nose. The palate is rich, ripe and full bodied. The wine is bursting with flavours of blackcurrant, plums and Christmas pudding. The supporting oak has dark chocolate and vanilla essence. The tannins are chalky but complement the wine to give it great mouth feel and length of fruit and oak flavours.”

“The Cabernet Sauvignon and Cabernet Franc fruit come from the old vine Kabinige Block near Krondorf on the Barossa Valley floor and they provide wonderful upfront berry fruits; the Malbec from the drier northern St Kitts vineyard balances the cool climate Angaston vineyard Petit Verdot which provides great depth of flavour and intensity, while the Merlot, also from St Kitts, gives the palate a wonderful suppleness. The grainy tannins add to the rich mouth feel of the wine.”

“The grapes are sourced from multiple vineyards dotted across Thorn-Clarke’s estates, and combined with the use of several barrel cooperages, means that the wine is blended from over 34 distinct parcels.”

“There is an awesome length to this wine with lingering berry fruit and spicy oak.”

“Australian wine lovers became very familiar with the wine last year as sales surged following the Adelaide Wine Show win. People will be delighted with the lineage we are creating with Quartage in that the 2005 has once again been shown to be one of the finest wines in the country.”

FOR MORE INFORMATION:

Derek Fitzgerald
Winemaker
Mobile: 0429 699 409

Steve Machin
Marketing Manager
Mobile: 0408 987 019