

### RECENT WINE AWARDS AND ACCOLADES

**We have put together a few of the standout wines currently available, and some of the great press they have received - take a look below!**

**2008 Sandpiper Shiraz – This wine has more gold hanging off it than Mr T - We have nearly sold out but we have a few cases remaining so get in quick!**

**93 Points - James Halliday,**  
www.winecompanion.com.au

*Dense purple-crimson sets the scene for a densely packed bouquet and medium- to full-bodied palate. Strong plum and blackberry fruit flavours drive the wine.*

Gold - 2009 Barossa Wine Show

Gold – 2009 National Wine Show

Gold – 2010 Liquorland International Wine Show

**Other recent reviews include the following:**

#### 2007 Shotfire Quartage

**92 Points - Big Red Wine Book; Campbell Mattinson & Gary Walsh:**

*'The best bet is that patience will be rewarded with added complexity'*

**90 Points - Wine Spectator, September 2009;**

*'Silky, with a mild bite of tannin to support the cedary black cherry flavours'*

Gold – 2009 Adelaide Wine Show

#### 2008 Shotfire Shiraz

**93 Points – Winefront; Campbell Mattinson:**

*'Lots of ripe, muscular tannin and smooth through the mid-palate.'*

**90 Points – Robert Parkers Wine Advocate, Issue 186, December 2009**

*Purple in colour, it offers up a nose of toasty oak, Asian spices, incense, blueberry, and blackberry. On the palate it has excellent flavours in a plush, nearly opulent style. The wine is balanced, rich, fleshy, and ripe.*

Blue Gold – 2010 Sydney International Wine Competition

Gold – 2010 NZ Liquorland International Wine Competition

Gold – 2009 New Zealand Liquorland Top 100



### Cricketing matters - Son's show up the Old Dart!

James Machin (son of Sales & Marketing Manager Steve) and Tim Gogoll (son of Receptionist Sue) have both spent this winter in the lovely English countryside playing cricket.

James has had a busy summer over there grabbing any opportunity to get a game of cricket, running the junior coaching program at Hollingbourne and working at the local pub. He has played games for 4 different clubs, at one stage paying 6 games in 8 days! All up he has now made over 1300 runs and taken about 20 wickets.



*James about to head out to bat with his opening batting partner in a recent mid week fixture*



Tim has played at a higher level in the Somerset League picking up 35 wickets for his club Bridgwater. Being more of a bowler, means limited opportunities to have a hit since all the games are one dayers. But Tim did manage a few 'cameos' coming in late in the innings and scoring quickly.

*Tim Gogoll making a fast paced delivery in Bristol*

### FOR YOUR DIARY

- **Good Food and Wine show Brisbane**  
November 5-7 2010



*Our stand at the Good Food and Wine show Sydney'*

- **Plumm Dinner** 24th November 2010  
readers of the Press will be sent an invite
- **Barossa Vintage Festival**  
23rd April to 1st May 2011
- **Gourmet Weekend** third weekend in August 2011



### Sam's Summary

Welcome to another edition of 'The Press'.

We are a bit late in getting this edition out to you because of vintage, Good Food and Wine events and Barossa Gourmet Weekend have kept us all busy. Since our last edition there have been some exciting releases. Firstly we have released the 'Terroir Series' wines which exhibit the great diversity of our vineyards. Plus we have revamped the packaging our Estate Grown white wines. Details of both are contained in the newsletter.

The 2010 Vintage will go down in history as one of the great vintages – quality was excellent across the board. Our Mt Crawford Riesling will be the first of the 2010 releases and it will be one to look out for. The 2010 reds won't be released until next year but when they are I think you will be impressed!

All the best,

**Sam Clarke**

### NEW PRODUCTS

#### Barossa Terroirs Series

The diversity of geology and micro-climates in the Barossa has allowed us to create our new Barossa Terroirs Series. This range of fine wines demonstrates the diversity within our Thorn - Clarke vineyard sites in the Barossa.

Our most surprising success came from matching Malbec with volcanic soils high in the Barossa Ranges. Called **Malbec on Truro Volcanic soil**, this singularly beautiful wine has been grown in a previously un-trialed geological/ climatic environment

Another discovery came from matching Petit Verdot with the residual soils developed on ancient fluvio-glacial outwash, blended with shiraz grown high in the Barossa Ranges nearby is responsible for the creation of – **Petit Verdot-Shiraz on Melt Water Sand.**

Our third wine has emerged from matching Cabernet Sauvignon with mineral-rich residual soils derived from volcano clastic Heatherdale Shale and grown in the St Kitts hills creating **St Kitts Cabernet Sauvignon on Heatherdale Shale.**

Kabinige Bay of Biscay Shiraz is grown to amplify the characters which arise from this natural combination – **Kabinige Bay of Biscay Shiraz.**

To finish, we have a high elevation Shiraz – grown on bony soils developed over Cambrian Greywacke on the St Kitts hills. Shiraz develops a special intensity when its vines work hard for nourishment and this wine presents very hard-won juice! – **St Kitts Shiraz on Cambrian Greywacke.**

**THESE WINES ARE EXCLUSIVE TO OUR CELLAR DOOR CUSTOMERS AND WILL BE AVAILABLE AS A FIVE BOTTLE SET FOR \$170.00. INDIVIDUAL BOTTLES WILL RETAIL FOR \$35.00 EACH.**

*The Malbec won gold at the recent Barossa wine show'*



### Smoking Good Time at Thorn-Clarke For Gourmet Weekend

As the clouds drew back, the winter gloom went up in smoke for our annual Barossa Gourmet Weekend. Guests were treated to a 'Smoking Good Time', with spit roasted, Hutton Vale lamb along with some smoking good acoustic rock covers from local band, Little Black Dress.

Shiraz, Chardonnay and Tawny infused American and French oak was used on the spit roaster to subtly flavour the lamb from local gourmet producer Hutton Vale. Master Chef Finalist Callum was seen tasting the delightful Food offerings on the day.



*Callum and the Clarks enjoying a glass of red*

The entertainment was provided by cult Barossa musos 'Little Black Dress'. With their inimitable sound, the group dazzled the crowd. Everyone enjoyed the day and we did not have to turn anyone away as we had a new larger marquee and licensed area. The 2011 Gourmet Weekend will be held on the same weekend in August.



*Photos courtesy of the Herald*

Hope to see you there.

**You wouldn't read about it!** Thorn-Clarke devotee Neville Cambel of Glenelg visited our cellar Door 4 times in as many days. Nev and his wife decided to have a romantic weekend in the Barossa, coinciding with Gourmet weekend. On the Friday before the couple wanted to come in and pick up a few drinkers for dinner that night and say g'day before their return on Saturday for the hustle and bustle of the event. They enjoyed themselves so much on Saturday, so they decided to do it all again on Sunday. Sunday came and went with Neville not sure if he had stocked enough of our good stuff, which lead him to come back Monday morning, for a few purchases before heading back to town. Wow Nev, I think that must be some kind of record!

## 2011 James Halliday Australian Wine Companion

In the latest release of James Halliday Australian Wine Companion 2011 Edition, we have been given another 5 star winery rating.

- 2009 Sandpiper Eden Valley Riesling 94 points
- 2008 Sandpiper Barossa Shiraz 93 points
- 2008 Shotfire Barossa Shiraz 94 points



*Sue correlating all of the awards*

## FROM THE VINEYARDS

### Vintage 2010

After a couple of interesting vintages it was with great expectation that we started vintage 2010, and what a vintage it turned out to be with good crop levels and some fantastic wine.

The weather was perfect throughout harvest with warm sunny conditions, ideal for ripening grapes and picking fruit at the optimum acidity.

However the Barossa did experience some heat leading up to vintage, giving remarkable concentration to the berries which in turn has meant slightly lower yields. As the wines are being put into wood or bottle it appears that 2010 is shaping up to be a fantastic vintage.



## Barossa's best pizza maker now stocks Thorn-Clarke Wines!

Winning best pizza maker in South Australia, 2007 & 2008 40's Café proprietor Damon de Ruiter took the challenge up a notch winning the 2009 Best Pizza Maker in Australia! Damon says the 2008 Shotfire Quartage beautifully compliments his Smokey Pizza. Damon has generously handed over the recipe for Thorn-Clarke readers. Love your work Damon!

If you are in Angaston, drop in and say hi to the crew at 40's for some multi award winning Pizza and the wine of course.

P: (08)8564 2901  
E: 40s@40scafe.com.au  
www.40scafe.com.au

### The Smokey Pizza recipe



#### Ingredients

Makes a 12 inch pizza approximately 8 slices  
180g pizza dough rolled thinly to fit 12" round flat tray  
60 Pronto fresco tomato pizza sauce  
50g Mozzarella Cheese  
30g Smoked Feta  
120g Mettwurst  
120g Lachsschinken  
6 Shallots  
140g Mallee Gum Smoked Pork Belly  
60g Smoked Chicken

#### Method

Cover the dough base with tomato sauce.  
Arrange Smoked Chicken, Mettwurst, Lachsschinken & cheese  
Cut Shallots into rings and place over the top.  
With the final meat product being thinly sliced strips of the Smoked Pork Belly  
Cook, Slice & Serve!!

## CONGRATULATIONS

Congratulations to Kevin Palmer of Stirling for winning the 3 litre Jeroboam of Shotfire Shiraz!



## FROM THE WINERY

### Vintage 2010

The vintage crew did a great job this year with our mix of locals, New Zealanders and British. The fruit was delivered at a steady rate, meaning each parcel of fruit got plenty of care and attention.

The whites from the Mt Crawford vineyard are amazing, with Riesling, Chardonnay and Pinot Gris looking great. The Shiraz from 2010 is superb and these releases will be something to look forward to. Cabernet Sauvignon and the other red varieties fared well, with the mild summer. Sunny days allowed us to let the grapes hang on the vines until the perfect moment.

All in all great vintage!



*Today's pumpover tomorrow's William Randell*

## Barossa Vintage Festival 2011

As in previous years, the inimitable foot stomp folly will be a feature of the upcoming 2011 Vintage Festival. Guests will have a chance to strip off and crush the grapes old style. A special bottling of the wine will be released as a memento of the occasion. Entertainment will be provided by Little Black Dress.

During the week we will be taking a trip down memory lane with our Shotfire Quartage Master Classes. Participants will have the opportunity to taste past vintages of Quartage, including the award winning 2004. There will also be a chance to make your version of Quartage with the blending exercise. All participants will also receive a complimentary bottle of the much sought after 2008 Quartage to take home. Bookings are essential. There will be more detail in the coming months.

## STAFF PROFILE

Siegi Sobotta,  
Vineyard Hand

Age: 48

Local: Sports Bar at Barossa  
Weintal Resort

Favourite Wine: Sandpiper  
Riesling

*What food would you pair  
this with?*

Siegi says with conviction, "absolutely anything! It's lovely by itself or with food. I don't listen to the critics who say White Wine and Chicken must be paired. Life is too short! This Riesling is more refreshing and subtle than others, therefore compliments any food".

*What are your Hobbies?*

"I like to put the little white ball into the little hole on the Nuri Golf course, regular wannabe golf pro!" The author suggests Siegi is being modest as he consistently gets a place in the Thorn Clarke Staff Christmas Golf Challenge.

*Where were you born?*

"Tanunda, back in 1962, but my parents are both émigré from Germany, hence my name!" Siegi continues, "They both came over separately, as refugees after the war. Many Germans, (Immigrants) in the late 1940's early 50's, were choosing to settle in the Barossa. That is where Mum and Dad met."

*Tell us more about your family.*

"I have two sisters one in Teralgon the other in Tanunda. I am very proud of my three children Roxanne (24), Scotty (21) and Benson (20). I don't see Scotty very much as he is in the Special Forces over in Afghanistan". Needless to say, the TC Shotfire Shiraz is hit with the diggers at the front.

*What is your favourite pastime?*

"I would not say favourite, but I am a baker by trade and occasionally bake a cake or two. Once, a relative suggested, I should make some sticky buns again. The next day the orders started to roll in from all over the place".

*What would you do if you won a million dollars?*

"I would definitely love to go to Germany; I still have relatives over there and would like to meet them. My mother also likes to travel back, so I would take her along with the extended family."

## EXCLUSIVE OFFER

We have made up a special list of our favourite wines for readers of the Press to enjoy at mates rates. All are available by the dozen, and orders of six dozen or more will receive free freight. If you are in our neck of the woods, pop into cellar door and say G'day.

Our cellar door is located at: Gawler Park Rd, Angaston, South Australia.

Cellar door is open:  
Monday to Friday, 9am to 5pm  
Saturday and Sunday, 12 to 4pm.

