Shotfire Shiraz Thorn Clarke

Australia - South Australia - Barossa Valley

Fran shares his story on how he discovered Thorn-Clarke:

"It was October 2001 and I was searching for and sourcing for Australian wines, as it was clear that Australia was going to become the "next big thing." After tasting about 100 assorted wines, I decided I liked the style of Barossa, Shiraz best - chocolate, cherries, mint and eucalyptus - so I started focusing on Barossa growers (years later, Barossa Shiraz would develop its reputation as the Icon Shiraz for Australia).

Late on a Thursday afternoon, the carrier delivered a beat-up box of 12 bottles from Australia, 10 of which were leaking. The box was from a guy named Steve Machin, who had just left Hardy's and was beginning work with the Clarke family on setting up a possible new brand. The samples were sticky and messy, but I popped the corks anyway and I was glad that I did. The wine inside tasted like Christmas - mint, eucalyptus, camphor, and evergreen aromas. Great acidity, color, flavor and length of finish - very tasty. These samples were so good and so exciting, especially compared to what I had tasted prior, that I immediately called the number on the card. I didn't realize that it was a Perth number (Western Australia) and it was actually 3:00 in the morning. It turned out I was calling the residence of David and Cheryl Clarke, where a sleepy Cheryl answered the phone. I told her, you don't know who I am, but we are going to be doing business together very soon, and lots of it! After a few months of talking, faxing (yes, faxing) and sorting out the details, I began importing their wines.

That super-star wine from the busted box of samples is the wine we know today as Shotfire Shiraz. It was originally called Stone Jar, but fortunately we came up with a better name. Many years and vintages later, I'm still glad to be importing Shotfire Shiraz and other Thorn-Clarke selections and I'm still glad that Cheryl Clarke woke up for that phone call."

Striking deep red-purple in color. A rich, voluptuous wine with aromas of blackcurrant and mulberries accompanied by notes of smokey oak and hints of cloves. The palate is filled with dark fruits and chocolate backed up by taut tannins and lingering oak.

Specifications	
Appellation	Barossa Valley
Varietals	100% Shiraz
Vinification	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).
Pairings	Grilled meat, grilled vegetables, strong cheese as well. Also delicious with dark chocolate.

Codes, Weights and Measures

UPC

8 53065 00015 3



Units/Case	12
Unit Size	750 mL
Container	bottle
scc	1 08 53065 00015 0
Case Weight	37
Cases/Pallet	56
Layers/Pallet	14
ABV	14.70%
SRP	\$ 26.99 USD 750mL Bottle

Reviews and News

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20 Thorn-Clarke Shotfire Shiraz Barossa Valley - 91 PTS - IWR	
19 Thorn-Clarke Shotfire Shiraz Barossa Valley - 94 PTS - TP	
19 Thorn-Clarke Shotfire Shiraz Barossa Valley - 92 PTS - JS	
19 Thorn-Clarke Shotfire Shiraz Barossa Valley - ***Extraordinary - WP	
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