



Scarborough

WINE CO.

Our home. Your wine.



2013 Black Label Shiraz

- Soil:** deep hillside red/brown terra rossa of limestone parentage
- Oak:** matured in French oak of various ages
- Colour:** dark red with ruby highlights
- Nose:** dark Cherry with spicy, dusty oak and vanillan overtones, followed through with characters of home made beef stock
- Palate:** savoury red fruits with fine grippy tannins on the mid palate. A touch of white pepper on the finish with pork crackling

Vintage

The 2012-13 season started with budburst at the end of August. We had initially good rainfall through spring but as flowering arrived around mid October the clouds dried up and we saw very little rain till late January, with well below average rainfall for November, December and January. The temperatures were generally very mild through this period with very few days over 35 degrees until the second week of January when we had a heatwave. Harvest started a week early because of this. Chardonnay was the first fruit picked, with Semillon the next off followed by Verdelho. Pinot Noir and Shiraz were picked by the 31st January, making for a quick and compressed vintage.

Style

While there are some bottle age characters showing, this wine displays sweet, plump fruit with a touch of red fruits and rhubarb on the nose.

Tasting Notes

Stylish Shiraz stepping out to dinner – dusty tannins and brooding berries dress this seductive savoury style.

Food Match

Enjoy Scarborough Shiraz with game bird, lamb, pork and beef.

Cellaring

Drink now or over 5 - 8 years.

Winemaking

Our Scarborough Shiraz is sourced from mature local vineyards where the exuberance of young vines has been replaced by steady flavour ripening. The fruit is de-stemmed and crushed before it is chilled into a tank where it is allowed to cold soak for 4-7 days before it becomes inoculated with our chosen strain of yeast. On the skins fermentation lasts up to 7 days with the wine being pumped over the skins 2-3 times daily to extract the flavour tannins and colours. Once fermentation has finished it is pressed out and allowed to settle in stainless steel. The settled wine is then transferred to new and older French oak for 18 month's maturation after which the wine is then bottled.

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