



Scarborough
WINE CO.

Tasting Notes



2007 Pinot Noir

Soil: deep hillside red/brown terra rossa of limestone parentage
Oak: matured in French oak of various ages
Colour: ruby red
Nose: earth, cherries, rose-petals and licorice
Palate: lingering sweet berry sensations; elegant to medium weight

A medium-bodied, rich Pinot Noir

Winemakers Comments

This wine is matured in French oak of various ages for 12 months, and we have taken a barrel selection from a vintage that exhibits rich red berry flavours.

Tasting Notes

A wine with both sides of Pinot's personality – earthy licorice dusting a cherry and berry perfume.

Food Match

Enjoy Scarborough Pinot Noir with game birds, lamb and pork.

Cellaring

Drink now or over the next two years.

Winemaking

Scarborough Pinot Noir matures in French oak of various ages. Barrel maturation and release for this wine are according to vintage conditions and style.

Availability: 750ml

Cellar Door Price: \$21.00 bottle / \$252 case

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