



Scarborough
WINE CO.

Tasting Notes



2002 Shiraz

Soil: mostly deep hillside red/brown terra rossa of limestone parentage
Oak: matured in French oak of various ages
Colour: purple/ruby red
Nose: licorice, berries, with a hint of basil and beetroot
Palate: savoury, earthy, nutmeg, good tannins with a slight berry finish; balanced medium weight

Very stylish and a pleasure to drink

Winemakers Comments

While there are some bottle age characters showing, this wine displays sweet, plump fruit with a touch of white pepper 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 birds, lamb and pork.

Cellaring

Drink now or over the next three years.

Winemaking

Scarborough Shiraz 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: \$23.00 bottle / \$276 case

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