



# Scarborough

WINE CO.

*Our home. Your wine.*



## **Pinot Noir Vintage Blend**

**Soil:** deep hillside red/brown terra rossa of limestone parentage

**Oak:** matured in French oak of various ages

**Colour:** ruby red

**Nose:** blue berries, cherries and rose-petals with dusty earth overtones

**Palate:** firm palate weight; lingering sweet berry sensations with grippy tannins and a long red berry finish

*A medium-bodied, rich Pinot Noir*

## **Style**

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.

## **Distribution**

Scarborough Wine Co.

Toll-free: 1300 888 545

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