2011 BLACK LABEL SHIRAZ



Our home. Your wine.

Our Shirag is the epitome of the savoury style that the Hunter Valley is famous for. medium bodied, elegant and full of character.

TECHNICAL DATA

Alcohol: 13.2%

T.A: 6.7 gm/L

Tasting: 10/08/17

CELLARING

Drink now or over 2-3 years

FOOD MATCHES

and beef

Enjoy Scarborough Shiraz with game bird, lamb, pork

pH: 3.45

TASTING NOTE

Soil:	deep hillside red/brown terra rossa of limestone parentage	
Oak:	matured in French oak of various ages	
Colour:	dark red with the start of some bricking	
Nose:	black Cherry, stewed red stone fruits with crushed dried bay leaf and a hint of tar	
Palate:	classic Hunter savoury Shiraz characters with a dense fruit palate of freshly cut plums and boysenberries. Long rich finish with characters of leather, jamon and baked terracotta pots.	

VINTAGE

The 2010-11 season commenced as per normal in the Hunter with a late August start. Lots of rain during spring. Veraison commenced just prior to Christmas and the harvest was rain free. The white harvest was impacted to a degree by the heat but all fruit was harvested. Reds ripened well and were picked through February with no concerns.

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Our Scarborough Shiraz is sourced from mature local vineyards where the exuberance of young vines has been replaced by steady flavour ripening.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 then 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 maturation after which the wine is then bottled.

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