

2013 BLACK LABEL SHIRAZ



Scarborough
WINE CO.

Our home. Your wine.

*Our Shiraz is the epitome of the
savoury style that the Hunter Valley
is famous for. Medium bodied,
elegant and full of character.*

TASTING NOTE

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, earthy oak and hints of leather,
followed through with characters of home made beef
stock
Palate: savoury stewed red fruits with overtones of earth and
leather, the tannins are rich and velvety with a long finish
of roasted nuts covered in dark chocolate

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.

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Our Scarborough Shiraz is sourced from mature local vineyards where the exuberance of young vines has been replaced by steady flavour ripening.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.

TECHNICAL DATA

Alcohol: 13.0%

pH: 3.39

T.A: 6.9 gm/L

Tasting: 21/07/21

CELLARING

Drink now or over the next 3 years

FOOD MATCHES

Cypriot salad, served with
slow roasted lamb shoulder



179 Gillards Road Pokolbin NSW 2320 | 972 Hermitage Rd, Pokolbin NSW 2320

Phone: 1300 888 545 | info@scarboroughwine.com.au | www.scarboroughwine.com.au



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