

Our home. Your wine.

2014 'The Obsessive' Shiraz

Soil:	Red clay soils derived from Limestone
Oak:	New and French Barrique
Colour:	Deep ruby red
Nose:	Summer pudding with a hint of cigar box oak character. Rich
	Mulberry & Strawberry, ripe fruit
Palate:	Savoury, earthy nutmeg, chocolate, velvety tannins with
	persistence, smokey nutty oak and red currant with a slight cherry
	finish; balanced, complex and with weight on the palate

Vintage

xarborou

Scarborough

THE OBSESSIVE' SHIRAZ

VANESSA VALE VINEYARD

HUNTER VALLEY

The February 2014

The 2013-2104 season started quite early after a mild Winter but the Spring conditions were fantastic with warm dry weather until flowering in November which was followed by good rain. This allowed for good fruit set but with dry conditions following this resulted in small bunches and berries with highly concentrated flavours. Harvest time started early, in line with the early budburst on Wednesday 16th January. Final grapes were picked and processed on Tuesday 18th February.

Style

Classic Hunter Valley Shiraz with a modern tilt

Tasting Notes

The palate is a bold expression of Hunter Valley Shiraz with blackberry, plum and dark chocolate wrapped up within a savoury earthiness. Textural and integrated grainy oak tannins add character before a spiced fruit compote finish.

Food Match

Rich game based stews, fine beef cuts and oven roasts.

Cellaring

Drink now over the next 8+ years.

Winemaking

Fruit for this wine was picked from a local shiraz vineyard in the Pokolbin area. With exceptional vintage weather the fruit was able to ripen fully on the vine. Once picked ,in the early hours of the morning, it was crushed and de-stemmed and chilled. The fruit was left to cold soak for about five days until it had reach ferment temperature. Inoculated with cultured yeast and hand plunged for the follow 7 days until the fruit had nearly finished ferment. It was then pressed and drained into new French Oak to finish ferment and matured in the same oak for 18 months. Prior to bottling it was stabilised, fined and then filtered.

Alcohol: 13.7 **pH:** 3.42 T.A: 6.5

Distribution Scarborough Wine Co.

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