

2015 BLACK LABEL SHIRAZ



Scarborough
WINE CO.

Our home. Your wine.

Our Black 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: ripened fruits, summer pudding with hints of cigar box and tar
Palate: medium to full bodied. Hunter earth and leather with sweet, red plump fruit characters, followed through with nutty oak

VINTAGE

Coming off a very dry spring with approximately one third of our average rainfall, flowering through late October/Early November was also significantly drier than normal. Heavy persistent rain was received in early January and the harvest period saw intermittent rain. Early whites were successfully harvested with Chardonnay being the stand out variety. Conditions were challenging for late whites and early reds, however with selective harvesting the bulk of reds were harvested. Very early icon site Shiraz and late reds came in looking very good.

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Our Scarborough Shiraz is sourced from mature local vineyards where the exuberance of young vines has been replaced by steady flavour ripening.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

TECHNICAL DATA

Alcohol: 13.5
pH: 3.47
T.A: 6.3 gm/L
Tasting: 06/03/20

CELLARING

Drink now or over 5 - 8 years

FOOD MATCHES

Slow braised wagyu beef cheek with star anise and roast baby carrots

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

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



facebook.com/scarboroughwine



youtube.com/scarboroughwine



[@scarboroughwines](https://instagram.com/scarboroughwines)