

2015 'THE OBSESSIVE' SHIRAZ



Scarborough
WINE CO.

Our home. Your wine.

*Classic Hunter Valley Shiraz with
a modern tilt*



TASTING NOTE

Soil: red clay soils derived from Limestone
Oak: new and French Barrique
Colour: deep ruby red
Nose: rich mulberry and blackcurrants. A back bone of vanillin spicy oak, with a touch of coffee and cigar
Palate: bright, rich and intense with savoury and earthy characters. Ripe blackcurrant with nutmeg, hazelnut and smoky oak following through. A lingering after palate of Cherry Ripe that lasts for minutes

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

Fruit for this wine was picked from a local shiraz vineyard in the Pokolbin area. 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 reached ferment temperature. Inoculated with cultured yeast and hand plunged for the following 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.

TECHNICAL DATA

Alcohol: 13.6
pH: 3.46
T.A: 6.5 gm/L
Tasting: 20/09/19

CELLARING

Drink now or over the next
8+ years

FOOD MATCHES

Yummy family beef pie

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