

2017 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: black cherry with hints of raspberry, stewed plums and hints of crushed bay leaf
Palate: medium bodied with typical Hunter savoury characters of stewed black fruits with cinnamon and cloves. Finishing with a long, rich palate with hints of earth and leather

VINTAGE

The 2016-2017 season commenced with budburst in early September, with a great start following good winter rainfall which filled the soil profile. Spring was warm and canopies flourished with regular rainfall through this period, with flowering occurring in late October in Chardonnay. Conditions were drier than normal through November but regular rainfall in December helped to size up berries and keep canopies fresh ahead of the pre-harvest period. Early January saw a bout of early rain which was again useful to maintain canopy health and from then on conditions were predominately warm to hot and dry.

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Our Scarborough Shiraz is sourced from mature local vineyards where the exuberance of young vines has been replaced by steady flavour ripening.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: 14.1
pH: 3.47
T.A: 6.5 gm/L
Tasting: 11/10/21

CELLARING

Drink now or over 5 - 8 years

FOOD MATCHES

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

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