2017 'THE OBSESSIVE' SHIRAZ

Scarborough
WINE CO.

Our home. Your wine.

Classic Hunter Valley Shiraz with a modern tilt.

TASTING NOTES

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 subtle chocolate, with a touch of coffee and cigar

Palate: bright, rich and intense with savoury characters. Ripe blackcurrant with nutmeg, hazelnut and smoky oak following through. A lingering after palate of red liquorice covered in dark chocolate

TECHNICAL DATA

Alcohol: 13.9

pH: 3.54

T.A: 6.5 gm/L

Tasting: 28/08/20

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.

CELLARING

Drink now or over the next 8+ years

FOOD MATCHES

Yummy family beef pie

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.