2018 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, stewed red stone fruits with spicy cinnamon, notes of cloves and a hint of tar and cigar box characters
Palate:	classic Hunter savoury characters of stewed black fruits with cinnamon and cloves. Finishing with a long, dense palate with hints of earth and leather

VINTAGE

The growing season this vintage can be compared to 2003 in terms of the lack of rainfall. We received rainfall of approximately 150mm between June 2017 and January 2018, which is well below the seasonal average. With higher than average daytime temperatures this brought all growth stages on earlier than normal. Budburst was 2 weeks early and we saw this trend throughout the growing season. But such weather had a silver lining, seeing all our fruit delivered to the winery well within our expected quality specifications.
Harvest started on Wednesday 10th January, a full 11 days earlier than 2017. All whites and reds were clean and ripe, showing typical flavour profiles and reds for 2018 are showing exceptional colour development as well. All in all, it was a season and vintage that will produce wines of exceptional quality.

TECHNICAL DATA

Alcohol: 13.5

pH: 3.44

T.A: 6.5 gm/L

Tasting: 12/07/22

CELLARING

Drink now or over 5 - 8 years

FOOD MATCHES

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

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Our Scarborough Shiraz is sourced from mature local vineyards where the exuberance of young vines has been replaced by steady flavour ripening.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

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