

# 2018 '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 1&2 year old French Barrique
- Colour:** deep ruby red
- Nose:** pencil shavings and a touch of tar with mulberry and blueberry fruit and restrained oak
- Palate:** fine cigar box and pencil shaving characters, followed through with fine fruit flavours of blackberries and plums, finishing with freeze dried raspberries dipped in milk chocolate

## VINTAGE

The growing season this vintage can be compared to 2003 in terms of the lack of rainfall. We received well below average rainfall of approximately 150mm between June 2017 and January 2018. 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. 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, 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 a season and vintage that will produce wines of exceptional quality.

## 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 and 1 and 2 year old 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: 14.1  
pH: 3.47  
T.A: 6.9 gm/L  
Tasting: 16/07/21

## CELLARING

Drink now or over the  
next 8+ years

## FOOD MATCHES

Yummy family beef pie

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