

# 2019 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: stewed plums with cinnamon and crushed bay leaf.  
Black cherry with hints of raspberry  
Palate: medium bodied with typical Hunter savoury characters of earth and leather. Finishing with a long dense palate of chocolate, berry compote and red/black fruits

## VINTAGE

The 2018-19 growing season for the Hunter Valley was perfect on paper, but as always came with a series of challenges. From August to January we saw 70% of our normal rainfall for the period, with daily temperatures 2-3 degrees above average, which exacerbated the low rainfall. Fortunately, we had enough strategic rainfall to nurse the vines through their critical growth points. Ian and Jerome worked hard to ensure that adequate irrigation was supplied to the vines to keep the grapes plump and flavoursome until they were harvested. Budburst occurred at the average time of the first week of September, the weather although warmer than normal was calm and allowed for good growth of shoots and leaves. Flowering came slightly early in the first week of November and with mild, sunny weather this resulted in good fruit set. Veraison was a little ahead of time but with some mild nights (although extreme daytime temperatures) the beginning of harvest almost timed to normal.

## 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Our Scarborough Shiraz is sourced from mature local vineyards where the exuberance of young vines has been replaced by steady flavour ripening.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: 13.4  
pH: 3.41  
T.A: 6.4 gm/L  
Tasting: 17/10/2023

## CELLARING

Drink now or over 5 - 8 years

## FOOD MATCHES

Slow Braised Lamb Shoulder,  
Green Goddess Sauce and  
Toasted Almonds

