

2021 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: mid red with ruby highlights
Nose: stewed plums with cinnamon and crushed bay leaf. Black cherry with hints of raspberry
Palate: mid weight Hunter earth and leather with plum and cherry red fruit. Finishing with smooth velvety tannins and crushed dried herbs of thyme, bay leaf and rosemary

VINTAGE

Vintage 2021 comes after a season of renewal following a sustained period of drought. It was an ideal growing season, with modest rainfall and modest crops present as the vines bounced back to life. With Winter 2020 being warmer than average we saw budburst begin a touch early, flowering and veraison timed closer to normal. Rainfall in December and January coupled with cool, overcast days helped the fruit retain good pH and acid levels as it started to ripen. Vintage commenced with a selection of early harvesting before a run of sustained, glorious dry and mild weather saw fruit hanging out for full flavour development. Riper Chardonnays and Semillons are looking fantastic and are sunshine in a glass, with abundant flavour and texture. Early Shiraz blocks ripened rapidly and had some lovely berry shrinkle before being harvested in early February, with later blocks taking a bit longer to move into the ideal flavour range. Vintage 2021 was a gentler vintage than the last few years with fruit coming in steadily throughout January and February, wrapping up a very rewarding season for our vineyard teams.

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Our Scarborough Shiraz is sourced from mature local vineyards where the exuberance of young vines has been replaced by steady flavour ripening.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: 13.3
pH: 3.47
T.A: 6.6 gm/L
Tasting: 17/06/25

CELLARING

Drink now or over 5 - 8 years

FOOD MATCHES

Slow Braised Lamb Shoulder,
Green Goddess Sauce and
Toasted Almonds

