

2014 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: ruby with dark red highlight
Nose: black Cherry, stewed red stone fruits with spicy cinnamon, cloves notes, a hint of tar and cigar box characters
Palate: classic Hunter savoury Shiraz characters with a dense fruit palate. A good level of spice backed up by red berry compote flavours with the tannins showing strength but not aggression

VINTAGE

The 2013-2014 season started quite early after a mild Winter but the Spring conditions were fantastic with warm dry weather until flowering in November which was followed by good rain. This allowed for good fruit set but with dry conditions following, this resulted in small bunches and berries with highly concentrated flavours. Harvest time started early, in line with the early budburst on Wednesday 16th January. Final grapes were picked and processed on Tuesday 18th February

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Our Scarborough Shiraz is sourced from mature local vineyards where the exuberance of young vines has been replaced by steady flavour ripening.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: 13.1
pH: 3.44
T.A: 6.1 gm/L
Tasting: 07/02/18

CELLARING

Drink now or over 5 - 8 years

FOOD MATCHES

Enjoy Scarborough Shiraz with game bird, lamb, pork and beef

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