

2020 '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 and 2 year old French Barrique
- Colour:** deep ruby red
- Nose:** rich mulberry and blackcurrant, vanillin nutmeg oak with a touch of coffee and cigar
- Palate:** hazelnuts, chocolate, blackberries and nutmeg. Velvety tannins with persistent smokey nutty oak and finishing with coffee and cigar box characters

VINTAGE

The 2020 Vintage can be summed up as hot, dry, fast and furious. The new season started in early September with some timely budburst rainfall after a drier than normal winter. It then became incredibly dry with just 115mm of rainfall through until early February when we received some much longed for rain. The vineyards all received supplementary irrigation this season to support growth and to fill out the berries. Sunscreen (kaolin clay) was used on our premium blocks to provide some additional sun protection through the parched summer. Fruit ripening commenced early across the region. We started harvest on 7th January and wrapped up in late January with Shiraz and Tempranillo. This was the first time we have ever completed harvest solely in the month of January. Vintage was followed by quenching rains through February and March which helped our vines to grow fresh leaf and rebuild their reserves ahead of the 20-21 season.

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 then 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: 14.0
pH: 3.57
T.A: 6.5 gm/L
Tasting: 17/10/2023

CELLARING

Drink now or over the next 7+ years

FOOD MATCHES

Beef Cheek Pithivier,
Licorice with
Charred Broccolini

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