



Scarborough  
WINE CO.

## Tasting Notes



### 2006 Shiraz

**Soil:** mostly deep hillside red/brown terra rossa of limestone parentage  
**Oak:** matured in French oak of various ages  
**Colour:** dark red with ruby highlights  
**Nose:** ripe fruit, white pepper, with a hint of cigarbox oak, vegemite characters  
**Palate:** sweet red plump fruit, tannin softening, ageing potential for 3 -4 years. Classic Hunter earth and leather characters

*Very stylish and a pleasure to drink*

### Winemakers Comments

While there are some bottle age characters showing, this wine displays sweet, plump fruit with a touch of white pepper on the nose.

### Tasting Notes

Stylish Shiraz stepping out to dinner – dusty tannins and brooding berries dress this seductive savoury style.

### Food Match

Enjoy Scarborough Shiraz with game bird, lamb and pork.

### Cellaring

Drink now or over the next three years.

### Winemaking

Scarborough Shiraz matures in French oak of various ages. Barrel maturation and release for this wine are according to vintage conditions and style.

**Availability:** 750ml

**Cellar Door Price:** \$25.00 bottle / \$300 case

### Contact Us:

Scarborough Wine Co.  
179 Gillards Road  
Pokolbin NSW 2320

Phone: 02 4998 7563  
Email: [sales@scarboroughwine.com.au](mailto:sales@scarboroughwine.com.au)  
Toll-free: 1300 888 545  
Web: [www.scarboroughwine.com.au](http://www.scarboroughwine.com.au)