



NUGAN ESTATE



NUGAN ESTATE SCRUFFY'S SHIRAZ 2015

WINEMAKING

Mild temperatures at the beginning of the season provided a long ripening period which allowed for slow even ripening and the development of high quality fruit. Once harvested, small parcels of fruit were destemmed and chilled. Fermentation took place in small static fermenters with the wine pressed out into a combination of French and American oak barrels for 12 months maturation.

WINEMAKER'S COMMENTS

Dense crimson in colour with youthful garnet hues. Aromas of blood plum and red berries entwined with hints of spice and vanillin. A full flavoured palate laden with juicy upfront fruit characters of plum and blackberry. Ripe, silky tannins with traces of black pepper and oak complete the palate.

WINE & FOOD MATCH

This wine lends itself to a variety of meat dishes. The spicy overtones work well with Asian and Indian foods, as well as complimenting the more traditional flavours of roast lamb or slow cooked beef cheeks.

WINE INFORMATION

Pick Date: March 2015

Bottling Date: March 2017

Varietal/s: Shiraz

Region/s: Riverina, New South Wales

Alcohol: 14.5%

Acid: 6.75

pH: 3.54