



NUGAN

ESTATE



SCRUFFY'S SHIRAZ 2021

Riverina, Australia

Technical Notes

Our low yielding parcel of Shiraz was mechanically harvested in the cool of the night and delivered to Nugan Estate winery for destemming and cold maceration for 48 hours at 10°C. Whole berry primary fermentation took place in small, static fermenters at 24°C, with a specialized yeast strain that enhances fruit character and improves structure and colour stability. Following completion of fermentation, wine was pressed to French and American Oak hogsheads for 12 months maturation.

About this Wine

The Shiraz vineyard manager is the inspiration Nugan Estate Scruffy's Shiraz. Scruffy is a crocodile Dundee character, he is rugged with a husky voice, wild beard and wilder hair. He has a reputation for wrestling the wildlife in the Australian summer, especially when the brown snakes come out.

UPC CODE: 8 31881 00078 6

Wine Analysis

Alcohol: 14.5%
Acidity: 6.0 g/L
pH: 3.68
Residual Sugar: 6.5 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Viticulture

Soil Types: Highly variable alluvial soils with sands and gravels embedded in clay. Most commonly red-brown earth, consisting of loamy surface horizon passing red- brown or grey clay.

Aspect of Vineyard: Variable

Soil Nutrition: Moderate to high fertility, low salinity, neutral pH (6.0 – 7.0), with good levels of phosphorus, iron, boron, and calcium.

Climate: Warm, Mediterranean climate, with dry summers and moderate rainfall in the winter months.

Clone Planted: Unknown

Rootstock: Mostly own roots, some rootstock

Trellis System: Single or double wire cordon, with or without foliage wire

Planting Distance: 3.5m x 1.8m

Irrigation: Drip irrigation

Harvest Date: March

Tasting Notes

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.

