



# CACHET WINE

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## Shiraz 2020 Scotchmans Hill

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**Code** SCOT030

From one of James Halliday's Top 100 Australian wineries, this Shiraz is laden with black cherry fruits, integrated cedar oak and a touch of spice.

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**Tasting Notes:**

Complex nose of dark plum, ripe cherry aromas. Spice and pepper notes with cedar oak rounds out the bouquet.

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## Specification

**Vinification** Winemaking Region: Bellarine Peninsula, Victoria. Clone: PT23. Soil Type: Self mulching black vertosol derived from tertiary basalt. Harvest Date: 14/03/19 - 19/03/19 Yield: 2.5kg/vine equates to a miserly 6.25tn/ha = 44hl/ha. Winemaking: De-stemmed to small fermenters with the inclusion of 15% whole bunches and cold soaked for 5 days. Wild ferment at 28 degrees for 7 days. Pressed to barrel for a wild malolactic fermentation. Racked and bottled in July 2020. Oak Use: Matured in new to 4 year old French barriques for 16 months. Cellaring: Now to 2032.

**ABV** 14%

**Size** 75cl

**Drinking Window** Drink now to 2033

**Country** Australia

**Region** Geelong

**Area** Bellarine Peninsula

**Type** Red Wine

**Grapes** Shiraz

**Genres** Vegan, Vegetarian

**Vintage** 2020

**Body** Rich, round and full flavoured

**Producer** Scotchmans Hill

**Producer Overview** Established in 1982, Scotchmans Hill is located in the heart of the Bellarine Peninsula. A producer of premium cool maritime climate wines, Scotchmans Hill has been a leading local winery for over thirty years and is rated among James Halliday's Top 100 Australian Wineries.

**Closure Type** Screw Cap

**Food Matches** A perfect accompaniment to meat dishes, poultry, pheasant, rabbit or even duck with potatoes and mushrooms

**Press Comments** Wine Merchant Top 100, 2024: "The flavours are cassis, but savoury. A really delightful style; like a berry bath at an excellent temperature."