HOUSE OF TOWNEND

Shiraz 2020 Scotchmans Hill

Price	£24.99
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.

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	Fine Wine, 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	Will Lyon, The Times, December 2025, My top wine discoveries of the year: "One interesting area in Victoria that I discovered this year was Geelong. It wasn't just the pinot noirs and chardonnays there that impressed me but the local take on shiraz, which was fruity but also fresh and clean with just a suggestion of spice. This was akin to the style you might find in the northern Rhône yet very much Geelong's own expression, with a real wow factor. **Read more online**