

Wine Making Philosophy

SCORPO Rosé 2004



Made from 100% Pinot Noir, the fruit was de stemmed and macerated on skins for 24 hours. It was pressed and the juice sent to tank to settle over night. It was then racked off solids and placed in older French barriques. Half the barrels were allowed to ferment with natural yeasts. The remainder were inoculated with two cultured yeasts. A cool ferment took place. The wine was fined, filtered and bottled. Throughout the winemaking process the emphasis was on capturing the finesse and nuance of the Pinot Noir grapes.

Rosé's colour is half its charm. The 2004 Scorpo Rosé is a brilliant light ruby to pomegranate colour with cherry rose hues. The aromatics are reminiscent of honeyed blossom, and heightened sweet wildflowers evocative of Spring. Hints of rose briar and apple nectar also emerge.

The mouth feel is smooth and sleek, flowing gently. It is fine textured and velvety. The wine has a rounded structure; it is balanced and has a lingering freshness finishing crisp, savoury and dry.

"Made from the best Mornington pinot fermented in French oak barriques, this lush, scrumptious rose is miles ahead of the current crop of sweet and sour cabernet jobbies. It oozes roses and raspberry, with that unique cashew nuttiness that comes from the marriage of pinot and good oak. Its juicy middle tapers off neatly to a long finish of extremely fine, dry tannins, ideal for lighter Mediterranean grills and salads."

93 points - Philip White, The Advertiser 20th October 2004

SCORPO Pinot Gris 2003



Scorpo Pinot Gris is made in the Alsatian tradition, with the must fermented in four year old barriques. This approach enhances the wine's site specific flavours, achieving freshness and complexity. The finished product is a wine that reflects its soil, displaying savoury, minerally and earthy characteristics with hints of flowers and spice throughout. While deliciously fresh to enjoy now, this wine will develop gracefully with further time in the bottle.

This wine shows good varietal character and inherent complexity, with aromas of pear drops, baked spiced apple and riper stone fruit hints. A slight smoky edge and bread dough lees meld into rich primary fruit character. Smooth with soft, fleshy, sweet fruit

filling through the mid-palate and gathering some savoury components. Sweetens again toward the finish with a creamy mouth-feel, nicely balanced with fresh acidity, finishing fresh and dry.

Tasting note written by Nick Stock.

"Takes Aussie pinot gris to a new level. Complex spicy aromas, hints of toast and apricot lead into a rich, full-bodied, slightly sweet palate of opulence and real class. Multi-layered and exotic. Good drinking now or in the next two years."

90 - 4 Star Rating. Huon Hooke, 100 Top New Releases, Gourmet Traveller Wine, Summer 2004

SCORPO Chardonnay 2002



The creation of Scorpo Chardonnay follows predominantly Burgundian tradition, using total barrel fermentation and maturation in new and old French Oak barriques. A significant amount of wild yeast ferment is included in the final blend and malolactic fermentation adds to the wine's complexity. The wine was bottled after 12 months and is balanced and elegant, with new wood being subtly integrated into the bouquet and palate.

Trademark cool-climate grapefruit citrus aroma with some savoury oak and smoky barrel-ferment characters. Vibrant, youthful and pristine primary fruit with subtle integrated complexity folded throughout. Supple, soft mouth-feel with juicy pine lime flavour; zesty, fresh and balanced. Oak component sits in nicely here, a crisp, refined and textured style. Tasting note written by Nick Stock.