

Nugan Estate

Scruffy's Shiraz

ABV

14.50%

Capsule

Screwcap

Code

NUGSCS

Region and Country

Riverina, Australia

Grapes

Shiraz

Producer

The Nugan Group began in 1940 when Alfredo Nugan emigrated from Spain to start a fruit and vegetable packing company. Today the estate is managed by Matthew Nugan with Glen Snaidero leading the winemaking team.

Climate, viticulture, winemaking

Today, Nugan Estate owns 590 hectares of vineyards across Riverina, King Valley and McLaren Vale. Premium quality grapes are also sourced from the renowned Coonawarra region. The vines for this Scruffy's Shiraz are grown in clay rich in sand and gravel.

The parcel is low yielding and mechanically harvested during the night (lower temperatures). Grapes undergo cold maceration for 48 hours at 10°C. Whole berry primary fermentation takes place in small, static fermenters at 24°C, with a specialised 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.



Tasting Notes

Refined, elegant and complex aromas of red berries, plum and blackberry entwined with dark chocolate, earth and vanillia. A lifted note of parma violets in a smooth, full-bodied style, displaying elegant tannins and powerful fruit concentration. A well-structured palate of dark plum and mocha melds with earthy, spicy notes.

Good to know

The estate filters their own water for use in the winery, waste water is then recycled and used in the garden. The entire winery has been built with carefully selected materials to create a naturally temperature controlled space, reducing temperature fluctuations and energy use.

Vegetarian and vegan friendly.