



Welcome to our 2025 Autumn Newsletter

Hello to everybody.

We will be sending out Scarecrow Wine Club packs over the next few weeks to those members who are actively receiving orders.

Please be patient as vintage is underway, so it may take a little time to post out all packs.

Please be in touch if your card details, or preferences have changed since your last delivery.



Summer/Autumn 2025



As I write we are experiencing a cooler week after a very dry and warm summer.

Our vineyard is carrying a heavy crop and being dry grown; the vines are struggling to ripening up the fruit. However the vineyard canopy is in good shape and maybe because the vines are not used to having any water stress they should make it through. These conditions have led to vintage starting very early in February, the earliest I can remember here, with all varieties looking like they will ripen at the same time.

Might be a busy few weeks ahead!

Cheers Chris



A New Release Shiraz



Our new Shiraz produced from grapes grown in Heathcote is a beauty.

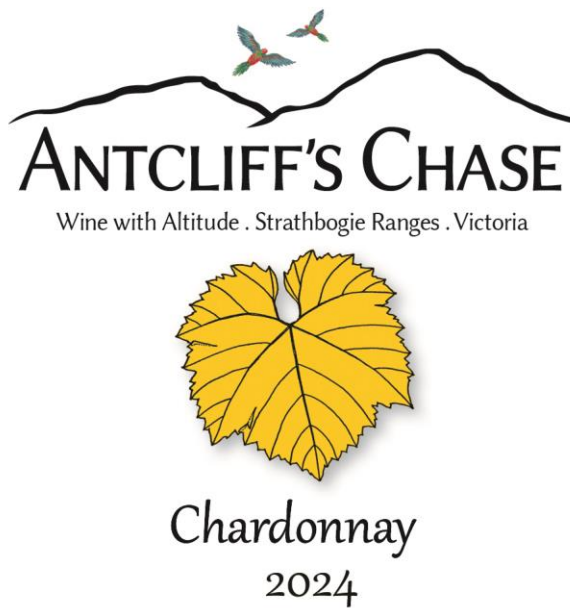
This is a fuller, richer style than previous vintages with terrific aging potential.

The wine has impenetrable colour matched with a corresponding intensity and depth of flavour. Masses of soft tannins balanced with toasty mocha oak and blackberry/dark cherry fruit results in a very pleasing drinking experience.

Highly recommended indeed.



A new release Chardonnay



13.5% alcohol/Vol
contains sulphites

Chris Antcliff Bennett
VIGNERON

antcliffschasewines.com

AUSTRALIAN WINE
750ml



This latest Chardonnay comes from a low cropping year.

A delicate and elegant wine with melon and peach aromas and a well-balanced palate of bright acidity and nutty/caramel flavours married in with fine French oak.

A mouth filling and lingering finish.

This wine will develop and gain complexity over the next six years.

So which wines should you be aging?



Some wines get better over time, turning into something new and exciting, while others can be ruined if you don't drink them quickly.

So what is it that makes a wine worth cellaring? To answer that you need to understand what happens as a wine ages.

When a wine is first produced the dominant aromas are fresh fruit, flowers and herbs. These are known as Primary Aromas. Then over time some of these may change and fade with chemical reactions breaking down these compounds to flavourless materials. However, with the losses there can be gains, with tiny amounts of oxygen finding their way into the wine which causes slow oxidation and this gives rise to Tertiary Aromas and flavours such as caramel, honey and almond in white wines. The structure will also change over the years with tannins softening in red wines and waxy/oily textures appearing in some white wines.

Over a number of years, wine will lose its bold fruity characteristics and take on savoury, complex delicate flavours that can make for very pleasurable drinking.

As most people who purchase wine do so to drink quickly, they become used to the taste of primary fruit flavours and, in fact, when they come to try an aged wine, find they may not enjoy it because of unexpected flavours to which they are not accustomed.

Wines that age well generally have these things in common:

- They are produced from premium fruit grown in areas where the variety is matched to the geographic area.
 - The young wine will have high acidity, which is mostly found in cooler areas
 - White wines that have high sweetness levels
 - Red wines that are full bodied and have high levels of tannin

Some examples of varieties that can age well include

- **Riesling** from cool regions with high acidity and bright fruit flavours. Zippy when young and will evolve into a smooth/mellow style
- **Semillon** from areas like the Hunter Valley that are zesty when young before taking on a rich honey/toasty character as the years pass
- **Chardonnay** from cool regions that can improve for ten or more years, gaining nutty, caramel flavours
- **Pinot Noir** from cool growing areas that have fresh strawberry/cherry flavours at first that may develop into savoury/earthy flavours
- **Shiraz** grown in regions such as the Barossa Valley and Heathcote that can age gracefully for twenty years or more with tannins softening, exposing wonderful savoury/ complex delights in the glass.

The important things to remember with wines that age well are

Quality matters

Good wine takes time



