

Tasting notes



Scarborough
WINE CO.

Our home. Your wine.



2012 Green Label Semillon

Soil: red clay loam with ironstone
Oak: no oak treatment
Colour: green/pale straw
Nose: lifted, musk stick, green pea
Palate: zest of lemon and lime with long acid, hay, green granny smith apples, medium to elegant weight

Winemakers Comments

Bursting with citrus and hints of hay with just a trace of honeyed complexity, there's also the enticement of latent tropicality that adds a richness to the nose this will reward with further cellaring. Nicely textured with lime and lemon intensity, some zesty freshness, a spicy persistence on the long finish.

Tasting Notes

Fuller, richer, longer and stronger the Green Label is a different take on the traditional Hunter Semillon.

Food Match

Goes well with spicy Thai fishcakes or fresh seafood

Cellaring

Drink: Now – 2 years

Winemaking

Scarborough Green Label Semillon, as is tradition, is only fermented and stored in stainless steel, bottled early and usually released at around one year of age.

Distribution

Scarborough Wine Co.
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