



Scarborough

WINE CO.

Our home. Your wine.



2015 Vermentino

Soil: red clay loam

Oak: no oak treatment

Colour: green/pale straw

Nose: orange blossom, lemon curd and herbaciousness

Palate: full ripe palate of zesty acid followed by flavours of mandarin and pear, with a long crisp finish showing a limey sherbet spritz

A delightful twist on a Mediterranean variety.

Vintage

Coming off a very dry spring with approximately one third of our average rainfall, flowering through Late October/Early November was also significantly drier than normal. Heavy persistent rain was received in early January and the Harvest period saw intermittent rain. Early whites were successfully harvested with Chardonnay being the stand out variety.

Conditions were challenging for late whites and early reds, however with selective harvesting the bulk of reds were harvested. Very early icon site Shiraz and late reds came in looking very good.

Tasting

10/6/16

Style

Uncomplicated, fruit driven early drinking style

Tasting Notes

This food loving wine shows delicious robust flavours of mandarin and ripe pear with a long zippy lime finish

Food Match

Enjoy Scarborough Vermentino with BBQ grilled baby octopus salad

Cellaring

Drink now or over the next two years.

Winemaking

Picked Wednesday 18th February 2015. Free run juices and pressings combined after being checked for compatibility. Fermented cool in stainless steel tanks to retain primary fruit flavours. Mixed monthly on lees to help fill mid palate with subtle creaminess. Lightly fined with skim milk. Bottled May 2016.

Alcohol: 13.0

pH: 3.36

T.A.: 6.9 gm/L

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