



# Scarborough

WINE CO.

*Our home. Your wine.*



## 2016 Green Label Semillon

**Soil:** red clay loam with ironstone

**Oak:** no oak treatment

**Colour:** green

**Nose:** limes with river pebbles and overtones of two rocks smashed together

**Palate:** vibrant rich citrus characters, green/underripe peaches finishing with a beautiful limey minerality

*Hunter Semillon of the White Bordeaux style*

### Vintage

Vintage 2015 started well with below average rainfall during spring 2015 which helped with early season growth and flowering which occurred at the beginning of November. Once flowering was finished the heavens opened up which saw November, December and January 2016 receive twice their average monthly rainfall. With the mean monthly temperature sitting pretty much on average this provided some challenging conditions but with rain stopping on the 14th January and our driest February on record, the 2016 vintage was salvaged. White varieties were the first to be picked, in particular Chardonnay and Verdelho. Semillon followed not long after. Reds, due to the rain were picked at the traditional timing of late January leading into February.

All in all a solid vintage with traditional Hunter conditions.

### Tasted

8/9/16

### Style

An alternate style, more approachable as a young Semillon; fuller in flavour and more in the mould of the white wines made in Bordeaux, France.

### Tasting Notes

A full flavoured Semillon with grassy, lifted characters and a zesty palate.

### Food Match

Enjoy Scarborough Green Label Semillon with seafood and white meat.

### Cellaring

Drink now or over the next few years.

### Winemaking

Fruit sourced from red clay soils and mature vines. The grapes were picked early morning, immediately transported to the winery for crushing and destemming into the press. Extraction rate was around 630 litres per tonne. The resulting juice was cold settled in stainless steel tanks. Once settled the juice was inoculated with a cultured yeast and then a cool fermentation for about 8 days.

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