



Scarborough

WINE CO.

Our home. Your wine.



2016 Pinot Noir Rosé

Soil: sandy loam and red soil

Oak: no oak treatment

Colour: vivid violet pink

Nose: rose petals with overtones of stewed rhubarb with cinnamon

Palate: upfront strawberries soaked in sugar and mint. Showing good fruit and acid balance, with a lingering palate of cherries and raspberry and cream

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.

Style

Brilliant pink in colour; a vibrant summer wine finely structured with strawberry and red berry flavours.

Tasted

8/09/16

Tasting Notes

It's always summer when you fill your glass with vibrant berry, roses and spice. Ice cold, it's the drink for anyone with a heartbeat!

Food Match

Enjoy Scarborough Pinot Noir Rosé with seafood, pate, terrine and antipasto.

Cellaring

Drink now or over the next 18 months.

Winemaking

Scarborough Pinot Noir Rosé sees 48 hours skin contact. It comes from our second property on Wine Country Drive, Pokolbin. Picked early, so that the natural sugar levels are relatively low. The fruit is de-stemmed, crushed and chilled into 1 tonne grape bins. The fruit, now "must", is left in contact with the skins for 48 hours.

This allows for the pink/lighter colour of the Rosé. It is then lightly pressed into tank. At this point the Rosé is treated as white juice/wine. Fermentation occurred in stainless steel and once finished was fined and filtered.

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