

Our home. Your wine.

2016 Verdelho

Soil:	red clay loam with ironstone
Oak:	no oak treatment
Colour:	green/pale straw
Nose:	musk sticks, passionfruit and tropical fruit
Palate:	generous tropical fruit front palate with a zesty grapefruit finish.

Hunter Verdelho in the classic style

Vintage

Vintage 2016 started well with below average rainfall during spring 2015, which helped with early season growth and flowering which occurred at the beginning of November. But the once flowering was finished the heavens opened 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 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.

Tasting 10/6/16

Style

Uncomplicated, fruit driven early drinking style

Tasting Notes

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

Food Match

Enjoy Scarborough Verdelho with seafood and white meat.

Cellaring

Drink now or over the next year.

Winemaking

Picked Monday 25th January 2016. Free run juices combined, pressings combined. 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 to retain primary fruit freshness.

Alcohol: 12.5

T.A: 7.5 gm/L

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Scarborough

VERDELHO 2011

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pH: 3.4