

2017 'THE OBSESSIVE' SEMILLON



Scarborough
WINE CO.

Bev home. Your wine.

Classically styled with crisp yet delicate citrus aromatics and a tightly structured palate of limes and mineral acid.

TASTING NOTE

Soil: free draining deep very fine talc-like sand
Oak: no oak treatment
Colour: pale green
Nose: grapefruit, lemon, lime, talc and floral notes
Palate: Crisp citrus palate lemon/lime/grapefruit from start to finish

VINTAGE

The 2016-2017 season commenced with budburst in early September with a great start following good winter rainfall which filled the soil profile. Spring was warm and canopies flourished with regular rainfall through this period, with flowering occurring in late October in Chardonnay. Conditions were drier than normal through November but regular rainfall in December helped to size up berries and keep canopies fresh ahead of the pre-harvest period. Early January saw a bout of early rain which was again useful to maintain canopy health and from then on conditions were predominately warm to hot and dry.

WINEMAKING

The fruit for this wine is only sourced from our Sunshine Vineyard grown on fine, almost talc like sands. The grapes were hand picked in the early hours of Wednesday 25th January. Whole bunch pressed. Free-run juice was only used with an extraction of about 500 litres per tonne. The resulting juice was cold settled in stainless-steel tanks. Fermentation was inoculated with cultured yeast and kept at relatively cool temperature of 16°C to help retain the elegant fruit flavours. Once fermentation has completed we look to bottle the wine in 6 months.

TECHNICAL DATA

Alcohol: 10.0
pH: 2.99
T.A: 76.7 gm/L
Tasting: 29/06/17

CELLARING

Drink now or over the next 8+ years

FOOD MATCHES

Kingfish Sashimi



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