

OFFSHOOT 2017 ROSÉ



Scarborough
WINE CO.

Our home. Your wine.

Our 2017 Offshoot Rosé is brilliant pink in colour; a vibrant summer wine finely structured with strawberry and red berry flavours.



TASTING NOTES

Soil: sandy loam and red soil
Oak: no oak treatment
Colour: vivid pink
Nose: classic strawberries and cream nose
Palate: generous upfront fruit palate of strawberries with hints raspberry. Creamy midpalate transitioning to a lingering cherry 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

Scarborough Offshoot 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.

TECHNICAL DATA

Alcohol: 12.2
pH: 3.3
T.A: 7.5 gm/L
Tasting: 22/6/17

CELLARING

Drink now or over the next 18 months

FOOD MATCHES

Salad Ocean Trout with crispy skin, salsa verde and spring onion

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