



Scarborough
WINE CO.

Tasting Notes



2008 Green Label Semillon

Soil: red clay loam with ironstone
Oak: no oak treatment
Colour: green/pale straw
Nose: grassy, herbaceous and lifted
Palate: zest of lemon and lime with long acid;
medium to elegant weight

Hunter Semillon of the White Bordeaux style

Winemakers Comments

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 tropical, 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

Scarborough Green Label Semillon, as is tradition, is only fermented and stored in stainless steel, bottled early and usually released at around one year of age.

Availability: 750ml

Cellar Door Price: \$18.00 bottle / \$216 case

Contact Us:

Scarborough Wine Co.
179 Gillards Road
Pokolbin NSW 2320

Phone: 02 4998 7563
Email: cellar@scarboroughwine.com.au
Toll-free: 1300 888 545
Web: www.scarboroughwine.com.au

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