



Scarborough
WINE CO.

Tasting Notes



2008 Late Harvest Semillon

Soil: free draining deep very fine talc-like sand
Oak: no oak treatment
Colour: mid-straw
Nose: spiced-honeyed figs, candied lime and lychees
Palate: white plums, tropical fruit, cumquat, viscous

A unique sticky wine, delicious anytime

Winemakers Comments

Luscious wine like this is so versatile: before, after, cheese, dessert or even over ice!

A glass full of honeyed figs, candied lime and lychees.

Tasting Notes

Intense tropical fruit aromas with natural acids balancing the sweetness on the palate

Food Match

Enjoy Scarborough Late Harvest Semillon with pat , terrine, cheese and dessert.

Cellaring

Drink now or over the next 2 years.

Winemaking

Scarborough Late Harvest Semillon is made from concentrated rich, ripe Semillon fruit. The wine is fermented in stainless steel and is bottled early to capture the flavours.

Availability: 375ml

Cellar Door Price: \$20.00 bottle / \$240 case

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