



### 2008 White Label Semillon



**Soil:** free draining deep very fine talc-like sand  
**Oak:** no oak treatment  
**Colour:** pale green  
**Nose:** citrus, zest of fresh limes, aromatic and lifted  
**Palate:** lemon and lime, restrained crisp structure, mineral acid

*Classic Hunter Valley style; drink now or cellar for toasty flavours*

#### Winemakers Comments

Our White Label wines are produced in limited quantities and released only from exceptional vintages for the variety. This is a superb example of the famous Hunter Semillon.

#### Tasting Notes

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

#### Food Match

Enjoy Scarborough White Label Semillon with oysters, white-fleshed fish and poultry.

#### Cellaring

Drink now or over the next 5+ years.

#### Winemaking

Scarborough White 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:** \$25.00 bottle / \$300 case

#### Contact Us:

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