



Scarborough

WINE CO.

Classic Range

2011 Late Harvest Semillon

Luscious toffee and caramel flavours with a brown sugar richness



Wine Profile

Colour	amber with brown tint
Nose	toffee and Dulce de leche, stewed figs with hints of honeysuckle flowers
Palate	a spoonful of marmalade, cumquats and richness of brown sugar with a touch of velvety English toffee
Soil	free draining deep very fine talc-like sand
Oak	no oak treatment

Vintage

The 2010-11 season commenced as per normal in the Hunter with a late August start. Lots of rain during spring. Veraison commenced just prior to Christmas and the harvest was rain free. The white harvest was impacted to a degree by the heat but all fruit was harvested. Reds ripened well and were picked through February with no concerns.

Winemaking

The fruit for this wine is sourced from our Branxton Block Vineyard. It is the same fruit that goes into our 'The Obsessive' Semillon but picked later. Once the fruit has started to shrivel a bit we pick it, crush and de-stem and pump to stainless steel tanks. When settled it is racked off the bottoms and fermentation is started. A quick warm ferment is used, when the yeast have fermented about half of the natural sugar we stop fermentation. The wine is then settled, fined and filtered and bottled.

Food Match

Paté, terrine, cheese and dessert.

Wine Specifications

Alcohol	pH	T.A	Cellaring	Tasting Date
9.5%	3.12	12.7gm/L	Drink now	7th July, 2025

Cellar Door 179 Gillards Rd, Pokolbin NSW 2320 | Head Office 972 Hermitage Rd, Pokolbin NSW 2320

Phone: 1300 888 545 | info@scarboroughwine.com.au | www.scarboroughwine.com.au



facebook.com/scarboroughwine



youtube.com/scarboroughwine



[@scarboroughwines](https://instagram.com/scarboroughwines)