



# Scarborough

WINE CO.

*Our home. Your wine.*



## 2010 White Label Semillon

**Soil:** free draining deep very fine talc-like sand

**Oak:** no oak treatment

**Colour:** pale green with a hint of straw

**Nose:** citrus, freshly grated lemons & limey talc

**Palate:** lifted lemon grass, lemon, zest and mineral tones. Hints of honey and toast starting to develop. Lovely line of citrus fruit right down the length of the palate and bottle age starting to soften the acid edge but the classic crisp finish remains

## Vintage

Early budburst, and an excellent ground water profile leading into September. Veraison as normal around Christmas, indicating an on-time or slightly early harvest. However, warm weather coupled with tiny crops lead to one of the earliest harvests in the last 20 years.

Harvest started by mid-January with nearly all the whites being picked before Australia Day. All but a handful of the region's vineyards finished vintage by the third week in February.

## Style

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.

## Last Reviewed

Thursday 11th October 2012.

## 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

The fruit for this wine is only sourced from our Sunshine Vineyard grown on fine, almost talc like sands. The grapes were picked in the early hours of Monday 24th January, crushed and de-stemmed into our press. Free-run juice was only used with an extraction of about 500 litres per tonne. The resulting juice was cold settled in stainless-steel tanks. Fermentation was inoculated with cultured yeast and kept at relatively cool temperature of 16° C to help retain the elegant fruit flavours. Once fermentation has completed we look to bottle the wine in 6 months.

**Alcohol:** 10.7      **pH:** 2.29      **T.A:** 7.5 gm/L

## Distribution

Scarborough Wine Co.

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