



Scarborough

WINE CO.

Our home. Your wine.



2012 Verdelho

Soil: red clay loam with ironstone
Oak: no oak treatment
Colour: green/pale straw
Nose: tropical over tones with stone fruit, green tea
Palate: Capsicum, concentrated citrus rind, good palate weight & length.
 A tight tropical fruit driven front palate, crisp acid finish with hints of passionfruit pith

Hunter Verdelho in the classic style

Vintage

The 2011-12 season started close to normal with budburst away in late August. The season was cool and mild and the moist conditions saw a limited need for irrigation.

Veraison commenced around Christmas Eve and Christmas saw the arrival of warm and sunny conditions. Harvest commenced around the traditional start date of Australia Day, with Chardonnay coming in first closely followed by Verdelho. Semillon was the last of the whites to come in, which was unusual as it is often the first white picked. There was significant rain in February and harvesting of Shiraz occurred after the soils had dried back out.

Tasting

15/10/12

Style

Although a variety traditionally recognised as for Madeira, a fortified wine, made in Portugal, the Hunter Valley in recent years has put its name on the variety as a table wine. This wine is an alternate style, more approachable as a young Verdelho.

Tasting Notes

A full flavoured Verdelho with tropical, grassy, lifted characters and a zesty palate.

Food Match

Enjoy Scarborough Verdelho with seafood and white meat.

Cellaring

Drink now or over the next year.

Winemaking

The fruit for this wine was sourced from an Upper Hunter Vineyard on red clay soils. The fruit was picked on Tuesday 7th of February 2012. When received at the winery it was quickly de-stemmed, crushed and pressed out. Then cold settled in a stainless steel tank and the clear juice racked off to a fresh tank. Fermentation was then started and run at a cool 160C and reached dryness 8 days later. Once settled and made ready the wine was bottled on Monday 6th August 2012.

Alcohol: 12.3 **pH:** 3.06 **T.A:** 7.3 gm/L

Distribution

Scarborough Wine Co.

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