

# 2016 LATE HARVEST SEMILLON



**Scarborough**  
WINE CO.

*Our home. Your wine.*



*The sweetest member of the Scarborough Wine Co, a Late Harvest wine made with Semillon offering up richly decadent citrus fruit flavours.*

## TASTING NOTE

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

## VINTAGE

Vintage 2016 started well with below average rainfall during spring 2015, which helped with early season growth and flowering which occurred at the beginning of November. But the once flowering was finished the heavens opened which saw November, December and January 2016 receive twice their average monthly rainfall. With the mean monthly temperature sitting pretty much on average this provided some challenging conditions but with rain stopping on the 14th January and our driest February on record, the 2016 was salvaged.

White varieties were the first to be picked, in particular Chardonnay and Verdelho. Semillon followed not long after. Reds, due to the rain were picked at the traditional timing of late January leading into February. All in all a solid vintage with traditional Hunter conditions.

## WINEMAKING

The fruit for this wine is sourced from our Branxton Block Vineyard. It is the same fruit that goes into our White Label 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.

## TECHNICAL DATA

Alcohol: 9.9  
Tasting: 10/08/17

## CELLARING

Drink now or over the next 2 years.

## FOOD MATCHES

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

179 Gillards Road Pokolbin NSW 2320 | 972 Hermitage Rd, Pokolbin NSW 2320

Phone: 1300 888 545 | [info@scarboroughwine.com.au](mailto:info@scarboroughwine.com.au) | [www.scarboroughwine.com.au](http://www.scarboroughwine.com.au)



[facebook.com/scarboroughwine](https://facebook.com/scarboroughwine)



[youtube.com/scarboroughwine](https://youtube.com/scarboroughwine)



[twitter.com/scarboroughwine](https://twitter.com/scarboroughwine)