

# OFFSHOOT 2018 ROSÉ



**Scarborough**  
WINE CO.

*Our home. Your wine.*

*This 2018 Offshoot Pinot Noir Rosé begins with classic aromas of strawberries & cream & red jubes, hints of raspberries on the palate with a lingering cherry & violet finish.*

## TASTING NOTES

Soil: sandy loam and red soil  
Oak: no oak treatment  
Colour: vivid pink  
Nose: classic strawberries and cream, raspberry jubes  
Palate: generous upfront fruit palate of strawberries with hints raspberry. Creamy midpalate transitioning to a lingering cherry finish with overtones of violets

## VINTAGE

The growing season this vintage can be compared to 2003 in terms of the lack of rainfall. We received below average rainfall of approximately 150mm between June 2017 and January 2018, which is well below the seasonal average. With higher than average daytime temperatures this brought all growth stages on earlier than the normal. Budburst was 2 weeks early and we saw this trend throughout the growing season. But such weather had a silver lining seeing all our fruit delivered to the winery well within our expected quality specifications. Harvest started on Wednesday 10th January, a full 11 days earlier than 2017. All whites and reds were clean and ripe, showing typical flavour profiles and reds for 2018 are showing exceptional colour development as well. All in all a season and vintage that will produce wines of exceptional quality.

## WINEMAKING

Scarborough Offshoot Pinot Noir Rosé sees 48 hours skin contact. It comes from our second property on Wine Country Drive, Pokolbin. Picked early (18/1/18 and 27/1/18) so that the natural sugar levels are relatively low. The fruit is de-stemmed, crushed and chilled into 1 tonne grape bins. The fruit, now “must”, is left in contact with the skins for 48 hours. This allows for the pink/lighter colour of the Rosé. It is then lightly pressed into tank. At this point the Rosé is treated as white juice/wine. Fermentation occurred in stainless steel and once finished was fined and filtered. Bottled April 2018.

## TECHNICAL DATA

Alcohol: 11.9  
pH: 3.24  
T.A: 7.4 gm/L  
Tasting: 20/04/18

## CELLARING

Drink now or over the next 18 months

## FOOD MATCHES

Salad Ocean Trout with crispy skin, salsa verde and spring onion



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