

2018 'THE OBSESSIVE' SEMILLON



Scarborough
WINE CO.

Our home. Your wine.

Classically styled with crisp yet delicate citrus aromatics and a tightly structured palate of limes and mineral acid



TASTING NOTE

Soil: free draining deep very fine talc-like sand
Oak: no oak treatment
Colour: pale green
Nose: lemon, lime, talc and hints of citrus blossom
Palate: bracing characters of lemon and lime with overtones of grapefruit, ensuring this wine has the structure to age gracefully

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

The fruit for this wine is only sourced from our Cottage Vineyard grown on fine, almost talc like sands. The grapes were hand picked in the early hours of Thursday 24th January. Whole bunch pressed. 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.

TECHNICAL DATA

Alcohol: 9.9
pH: 2.89
T.A: 7.2 gm/L
Tasting: 01/05/19

CELLARING

Drink now or over the next 8+ years

FOOD MATCHES

Kingfish Sashimi

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

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



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