

# 2019 GREEN LABEL SEMILLON



**Scarborough**  
WINE CO.

*Our home. Your wine.*

*Fuller and richer, our Green Label  
is a different take on the  
traditional Hunter Semillon*

## TASTING NOTE

Soil: red clay loam with ironstone  
Oak: no oak treatment  
Colour: green  
Nose: pineapples with river pebbles, sherbert and fresh  
Granny Smith apples  
Palate: tropical fruit characters with lifted notes of citrus,  
flavours of pineapple and orange, finishing with a  
beautiful limey minerality

## VINTAGE

The 2018-19 growing season for the Hunter Valley was perfect on paper, but as always came with a series of challenges. From August to January we saw 70% of our normal rainfall for the period, with the daily maximum temperatures 2-3 degrees above average. Fortunately, we had enough strategic rainfall to nurse the vines through their critical growth points. Ian and Jerome worked hard to ensure that adequate irrigation was supplied to the vines to keep the grapes plump and flavoursome until they were harvested and into the winery. Budburst occurred at the average time of the first week of September, the weather although warmer than normal was calm and allowed for good growth of shoots and leaves. Flowering came slightly early in the first week of November and with mild, sunny weather this resulted in good fruit set. Veraison was a little ahead of time but with some mild nights (although extreme daytime temperatures) the beginning of harvest almost timed to normal.

## WINEMAKING

Fruit sourced from red clay soils and mature vines. The grapes were picked early morning Sunday 20th January 2019, immediately transported to the winery for crushing and de-stemming into the press. Extraction rate was around 630 litres per tonne. The resulting juice was cold settled in stainless steel tanks. Once settled the juice was inoculated with a cultured yeast and then a cool fermentation for about 8 days.

## TECHNICAL DATA

Alcohol: 10.9  
pH: 3.11  
T.A: 7.0 gm/L  
Tasting: 01/08/19

## CELLARING

Drink now or over the next few years.

## FOOD MATCHES

Scallops with hazelnut and coriander butter



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