

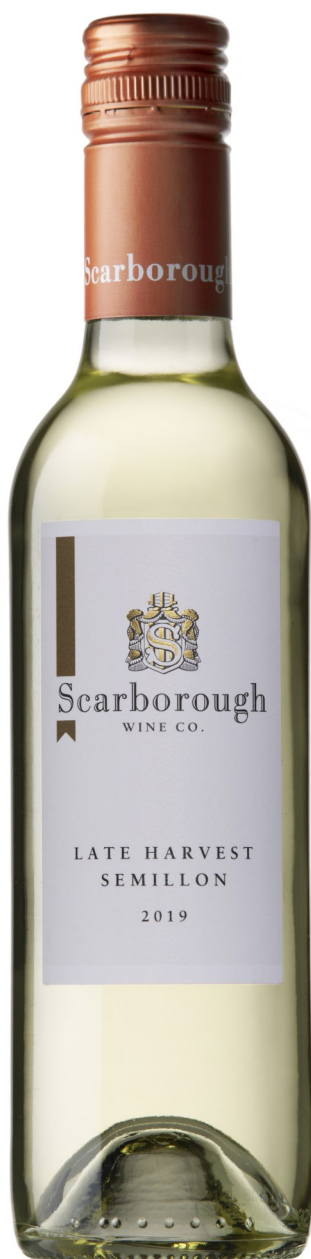
2019 LATE HARVEST SEMILLON



Scarborough
WINE CO.

Our home. Your wine.

The sweetest member of Scarborough Wine Co, a Late Harvest wine made with Semillon offering up luscious, sweet fruit flavours with a dry finish



TASTING NOTE

Soil: free draining deep very fine talc-like sand
Oak: no oak treatment
Colour: light straw with green hues
Nose: characters of stewed apricots, lychees and honeyed figs
Palate: flavours of marmalade, preserved apricots and Turkish delight, with a sweet mid palate that finishes dry with the acid cleansing the palate

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 daily temperatures 2-3 degrees above average, which exacerbated the low rainfall. 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. 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

The fruit for this wine is sourced from our Cottage Vineyard. It is the same fruit that goes into our 'The Obsessive' 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: 10.1
pH: 3.16
T.A: 9.9 gm/L
Tasting: 08/05/19

CELLARING

Drink now or over the next 3 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 | www.scarboroughwine.com.au



facebook.com/scarboroughwine



youtube.com/scarboroughwine



twitter.com/scarboroughwine