

2019 '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, oyster shell and fresh ocean mist
Palate: bracing characters of lemon and lime with overtones of freshly shucked oysters, which ensure this wine has the structure to age gracefully

VINTAGE

The 2018-19 growing season 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

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 8th February. 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: 9.8
pH: 2.99
T.A: 6.5 gm/L
Tasting: 28/08/20

CELLARING

Drink now or over the next 8+ years

FOOD MATCHES

Kingfish Sashimi

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