

2020 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: kiwi fruit with river pebbles, sherbet and Pink Lady apples
Palate: tropical fruit characters with lifted notes of citrus, flavours of kiwi fruit and orange, finishing with a beautiful limey minerality

VINTAGE

The 2020 Vintage can be summed up as hot, dry, fast and furious. The new season started in early September with some timely budburst rainfall after a drier than normal winter. It then became incredibly dry with just 115mm of rainfall through until early February when we received some much longed for rain. The vineyards all received supplementary irrigation this season to support growth and to fill out the berries. Sunscreen (kaolin clay) was used on our premium blocks to provide some additional sun protection through the parched summer. Fruit ripening commenced early across the region. We started harvest on 7th January and wrapped up in late January with Shiraz and Tempranillo. This was the first time we have ever completed harvest solely in the month of January. Vintage was followed by quenching rains through February and March which helped our vines to grow fresh leaf and rebuild their reserves ahead of the 2020-21 season.

WINEMAKING

Fruit sourced from red clay soils and mature vines. The grapes were picked early morning on Monday 13th January 2020, 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: 10.5
pH: 3.15
T.A: 6.0 gm/L
Tasting: 10/08/20

CELLARING

Drink now or over the next few years.

FOOD MATCHES

Scallops with hazelnut and coriander butter



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