

2020 OFFSHOOT ROSÉ



Scarborough
WINE CO.

Our home. Your wine.

Aromas of watermelon with a beautiful lifted mid palate and a crisp, rose petal finish.

TASTING NOTES

- Soil: sandy loam and red soil
Oak: no oak treatment
Colour: salmon pink
Nose: stewed rhubarb, macerated strawberries and watermelon
Palate: freshly cut watermelon with crushed mint and a squeeze of lime, beautiful lifted mid palate with a slight spritz finishing with crisp rose petal characters

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

Scarborough Offshoot Tempranillo Rosé sees 24 hours skin contact. The fruit comes from our Hermitage Road property, and is picked early so that the natural sugar levels are relatively low. The fruit is de-stemmed, crushed and chilled into 1 tonne grape bins. The fruit, now “must”, is left in contact with the skins for 24 hours. This allows for the pink/lighter colour of the Rosé. It is then lightly pressed into tank. At this point the Rosé is treated as white juice/wine. Fermentation occurs in stainless steel, and once finished is fined and filtered. Bottled June 2020.

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

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

TECHNICAL DATA

Alcohol: 11.2
pH: 3.34
T.A: 6.3 gm/L
Tasting: 16/06/20

CELLARING

Drink now or over the next 18 months

FOOD MATCHES

Ocean Trout with crispy skin, salsa verde and spring onion



[facebook.com/scarboroughwine](https://www.facebook.com/scarboroughwine)



[youtube.com/scarboroughwine](https://www.youtube.com/scarboroughwine)



[@scarboroughwines](https://www.instagram.com/scarboroughwines)