

2020 '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 freshly peeled mandarins
- Palate: strong characters of lemon and lime with overtones of crushed kaffir lime leaves, which ensure this wine has the structure to age gracefully

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 20-21 season.

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 31st January. 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: 10.5
pH: 3.11
T.A: 6.0 gm/L
Tasting: 22/06/21

CELLARING

Drink now or over the next 8+ years

FOOD MATCHES

Kingfish Sashimi

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