

# 2021 OFFSHOOT OFF-DRY SEMILLON



**Scarborough**  
WINE CO.

*Our home. Your wine.*

*Tropical fruit with citrus, hints of  
lemon spritz and ripe summer  
pudding*

## TASTING NOTE

Soil: red clay loam with ironstone  
Oak: no oak treatment  
Colour: green with hints of straw  
Nose: tropical tones of pineapple and crushed oranges with a hint of Cavendish & Harvey mixed fruit drops  
Palate: rich, round palate of tropical fruit and hints of lemon spritz, finishing with summer pudding ripeness

## VINTAGE

Vintage 2021 comes after a season of renewal following a sustained period of drought. It was an ideal growing season, with modest rainfall and modest crops present as the vines bounced back to life. With Winter 2020 being warmer than average we saw budburst begin a touch early, flowering and veraison timed closer to normal. Rainfall in December and January coupled with cool, overcast days helped the fruit retain good pH and acid levels as it started to ripen. Vintage commenced with a selection of early harvesting before a run of sustained, glorious dry and mild weather saw fruit hanging out for full flavour development. Riper Chardonnays and Semillons are looking fantastic and are sunshine in a glass, with abundant flavour and texture. Early Shiraz blocks ripened rapidly and had some lovely berry shrinkle before being harvested in early February, with later blocks taking a bit longer to move into the ideal flavour range. Vintage 2021 was a more gentle vintage than the last few years with fruit coming in steadily throughout January and February, wrapping up a very rewarding season for our vineyard teams.

## WINEMAKING

Fruit sourced from red clay soils and mature vines. The grapes were picked early morning on Tuesday 26th January 2021, 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  
pH: 3.22  
T.A: 6.6 gm/L  
Tasting: 17/03/2021

## CELLARING

Drink now or over the next 18 months



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