

2021 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: rose gold
Nose: freshly cut watermelon with strawberries & stewed rhubarb
Palate: a squeeze of lime over a bowl of watermelon with crushed mint, and a beautiful lifted mid palate with a slight spritz finishing with crisp rose petal characters

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

Picked on 31st January 2021, 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 in March 2021.

TECHNICAL DATA

Alcohol: 11.5
pH: 3.47
T.A: 6.2gm/L
Tasting: 17/03/21

CELLARING

Drink now or over the
next 18 months

FOOD MATCHES

Ocean Trout with crispy
skin, salsa verde and spring
onion



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