

# 2021 OFFSHOOT VERMENTINO



**Scarborough**  
WINE CO.

*Our home. Your wine.*

*a delightful twist on a  
Mediterranean variety.*

## TASTING NOTES

- Soil: red clay loam
- Oak: no oak treatment
- Colour: green/pale straw
- Nose: orange blossom and peel, ripe nashi pear and freshly crumbled limestone
- Palate: freshly shelled raw almonds, grapefruit flesh and fresh lemon butter rounding out the palate

## 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 11th February 2021. Free run juices and pressings combined after being checked for compatibility. Fermented cool in stainless steel tanks to retain primary fruit flavours. Mixed on lees to help fill mid palate with subtle creaminess. Bottled in March 2021.

## TECHNICAL DATA

Alcohol: 11.5

pH: 3.50

T.A: 6.9gm/L

Tasting: 17/03/21

## CELLARING

Drink now or over the next two years.

## FOOD MATCHES

Prawn, pipi and fish linguini with cherry tomatoes & basil



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