

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: lime, talc, oyster shell and lemon curd
Palate: strong characters of freshly shucked oyster and lime with overtones of grapefruit, which ensure this wine has the structure to age gracefully

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

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 5th February. 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: 9.6
pH: 3.02
T.A: 6.1 gm/L
Tasting: 17/02/22

CELLARING

Drink now or over the next 8+ years

FOOD MATCHES

Kingfish Sashimi

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