

2022 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 with bay leaves and almonds
Palate: raw almonds with characters of pink grapefruit and lemon
butter rounding out the palate

VINTAGE

Vintage 2022 was a challenging season, with significant rainfall and above average crops as the vines continued to recover from multiple seasons of drought. Winter 2021 was mild and we saw budburst begin on time, while flowering and veraison were somewhat delayed with cool conditions from spring into summer. Significant rainfall in November and December coupled with cool, overcast days helped the fruit retain good pH and acid levels as it started to ripen. Vintage started at what would have been considered normal timing 15 years ago. Thankfully, dry and mild weather was the standard through January which saw fruit staying on the vine and ensured full flavour development. Riper Chardonnays and Semillons are looking fantastic from the 2022 vintage with excellent flavour and texture. Early Shiraz blocks ripened rapidly before being harvested in mid February.

WINEMAKING

Picked 19th February 2022. 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 April 2022.

TECHNICAL DATA

Alcohol: 12.2
pH: 3.36
T.A: 6.4gm/L
Tasting: 07/04/22

CELLARING

Drink now or over the next two years.

FOOD MATCHES

Prawn, pipi and fish linguini with cherry tomatoes & basil



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