

2023 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

The 2022-23 growing season saw a continuation of La Nina conditions, with above average rainfall throughout Winter and into Spring. This saw significant flooding throughout the Hunter Valley and the very wet soils resulted in a delayed budburst, and this later timing followed through to flowering and veraison. Above average rainfall continued throughout Spring, but the arrival of Summer saw conditions improve with much needed dry and sunny weather. Vintage started late in very January, reminiscent of a traditional Hunter vintage. Fruit quality was fantastic and we have some very exciting parcels of wine secured in the winery.

WINEMAKING

Picked on Friday 3rd February 2023, Scarborough Offshoot 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. De-stemmed, crushed and chilled into 1 tonne grape bins the fruit now 'must' be 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 wine. Fermentation occurs in stainless steel, and once finished is fined and filtered. Bottled in May 2023.

TECHNICAL DATA

Alcohol: 12.2
pH: 3.33
T.A: 6.6gm/L
Tasting: 17/10/2023

CELLARING

Drink now or over the next 18 months

FOOD MATCHES

Saffron Rice and Eggplant
Jam Arancini with Salsa Verde



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