

2023 OFFSHOOT VERDELHO



Scarborough
WINE CO.

Our home. Your wine.

This Offshoot Verdelho opens with stone fruit aromas, followed by a fresh, tropical palate and a crisp finish.

TASTING NOTES

Soil: red clay loam with ironstone
Oak: no oak treatment
Colour: green
Nose: guava and pineapple with green tea and musk stick overtones
Palate: a touch of herbaciousness with gooseberry, guava and thyme overtones. Finishing with a long crisp palate of orange blossom and honeysuckle

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 Sunday 22nd January 2023. Free run juices combined after being checked for compatibility. Fermented cool in stainless steel tanks to retain primary fruit flavours. Mixed monthly on lees to help fill mid palate with subtle creaminess. Bottled in May 2023 to retain primary fruit freshness.

TECHNICAL DATA

Alcohol: 11.9
pH: 3.24
T.A: 7.7 gm/L
Tasting: 24/07/23

CELLARING

Drink now or over the next year

FOOD MATCHES

Pickled and Raw Beets,
Roast Pumpkin,
Tahini Yoghurt,
Pomegranate and Pepitas



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