

# 2023 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: honeysuckle, lemon curd, orange blossom and a hint of geranium
- Palate: flavours of mandarin and ripe pears with a touch of lemon curd. Finishing with long crisp acid, grapefruit and a touch of ginger

## 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 Monday 20th February. 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 2023.

## TECHNICAL DATA

- Alcohol: 11.5
- pH: 3.32
- T.A: 5.8gm/L
- Tasting: 24/07/23

## CELLARING

Drink now or over the next two years.

## FOOD MATCHES

Crisp Polenta Chips,  
White Bean Purée and  
Gremolata (vegan, GF, DF)

179 Gillards Road Pokolbin NSW 2320 | 972 Hermitage Rd, Pokolbin NSW 2320

Phone: 1300 888 545 | [info@scarboroughwine.com.au](mailto:info@scarboroughwine.com.au) | [www.scarboroughwine.com.au](http://www.scarboroughwine.com.au)



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