

2024 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: pale rose gold
Nose: freshly cut watermelon with raspberries and loganberries
Palate: a squeeze of lime over a bowl of watermelon with thyme and a beautiful lifted mid palate, finishing with raspberries and flowering camellias

VINTAGE

The 2023/24 growing season can be compared to 2003 and 2018 seasons in terms of very low rainfall. We received approximately 200mm of rain between June 2023 and January 2024, which is significantly less than the seasonal average of 320 mm. Coupled with higher than average daytime temperatures this saw all growth stages occurring earlier than traditional timing. Budburst was two weeks earlier than 2022 and we saw this trend continue throughout the growing season. The silver lining of the drier conditions saw us being able to complete all our vineyard practices with the preferred timings and all the fruit delivered to the winery were well within our expected quality specifications. Harvest started on Thursday 4th January, a full 17 days earlier than 2023 and wound up on 1st February.

WINEMAKING

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 2024.

TECHNICAL DATA

Alcohol: 12.3
pH: 3.36
T.A: 6.8gm/L
Tasting: 09/10/2024

CELLARING

Drink now or over the next 18 months

FOOD MATCHES

Saffron Rice and Eggplant
Jam Arancini with Salsa Verde



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