

2024 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 melting wax

Palate: flavours of mandarin and apples with a touch of raw almonds. Finishing with long crisp acid, grapefruit and lemon butter rounding out the palate.

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. Bud burst 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

Picked Monday 30th 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 2024.

TECHNICAL DATA

Alcohol: 12.5

pH: 3.48

T.A: 6.2gm/L

Tasting: 13/05/24

CELLARING

Drink now or over the next two years.

FOOD MATCHES

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

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