

2022 LATE HARVEST SEMILLON



Scarborough
WINE CO.

Our home. Your wine.

The sweetest member of Scarborough Wine Co, a Late Harvest wine made with Semillon offering up luscious, sweet fruit flavours with a dry finish



TASTING NOTE

Soil: free draining deep very fine talc-like sand
Oak: no oak treatment
Colour: light straw with green hues
Nose: spiced honey figs, candied lemons and lifted lychee finish
Palate: tropical fruit, cumquat marmalade with a white plum finish, sweetness nicely balanced by the acid

VINTAGE

Vintage 2022 was a challenging season, with significant rainfall and above average crops as the vines continued to recover from multiple seasons of drought. Winter 2021 was mild and we saw budburst begin on time, while flowering and veraison were somewhat delayed with cool conditions from spring into summer. Significant rainfall in November and December coupled with cool, overcast days helped the fruit retain good pH and acid levels as it started to ripen. Vintage started at what would have been considered normal timing 15 years ago. Thankfully, dry and mild weather was the standard through January which saw fruit staying on the vine and ensured full flavour development. Riper Chardonnays and Semillons are looking fantastic from the 2022 vintage with excellent flavour and texture. Early Shiraz blocks ripened rapidly before being harvested in mid-February.

WINEMAKING

The fruit for this wine is sourced from our Cottage Vineyard. It is the same fruit that goes into our 'The Obsessive' Semillon but picked later. Once the fruit has started to shrivel a bit we pick it, crush and de-stem and pump to stainless steel tanks. When settled it is racked off the bottoms and fermentation is started. A quick warm ferment is used, when the yeast have fermented about half of the natural sugar we stop fermentation. The wine is then settled, fined and filtered and bottled.

TECHNICAL DATA

Alcohol: 9.3
pH: 3.38
T.A: 7.4 gm/L
Tasting: 06/09/22

CELLARING

Drink now or over the next 3 years.

FOOD MATCHES

Enjoy Scarborough Late Harvest Semillon with paté, terrine, cheese and dessert.

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