

2023 OFFSHOOT OFF-DRY SEMILLON



Scarborough
WINE CO.

Our home. Your wine.

*Tropical fruit with citrus, hints of
lemon spritz and ripe summer
pudding*



TASTING NOTE

Soil: red clay loam with ironstone
Oak: no oak treatment
Colour: green with hints of straw
Nose: tropical tones of pineapple and crushed oranges with a hint of lemon and lime jelly fruits
Palate: rich, round palate of tropical fruit and hints of lemon spritz, finishing with summer pudding ripeness

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

Fruit sourced from red clay soils and mature vines. The grapes were picked early morning on Monday 6th February 2023, immediately transported to the winery for crushing and de-stemming into the press. Extraction rate was around 630 litres per tonne. The resulting juice was cold settled in stainless steel tanks. Once settled the juice was inoculated with a cultured yeast and then a cool fermentation for about 8 days.

TECHNICAL DATA

Alcohol: 9.4
pH: 3.00
T.A: 6.1 gm/L
Tasting: 17/10/2023

CELLARING

Drink now or over the next 18 months

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