2024 OFFSHOOT VERDELHO



This Offshoot Verdelho opens with stone Scarborough
fruit aromas, followed by a fresh,

Gur home. Your wine. tropical palate and a crisp finish.



Scarborough

2024

TASTING NOTES

Soil: red clay loam with ironstone

Oak: no oak treatment

Colour: green

Nose: kiwifruit and mangoes with green tea and musk stick

overtones

Palate: generously herbaceous with gooseberry and kiwifruit

overtones. Finishing with a long, crisp palate of honeysuckle

and a hint of honey

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.

TECHNICAL DATA

Alcohol: 12.2

pH: 3.43

T.A: 6.4 gm/L

Tasting: 09/10/2024

CELLARING

Drink now or over the next year

FOOD MATCHES

Pickled and Raw Beets, Roast Pumpkin, Tahini Yoghurt, Pomegranate and Pepitas

WINEMAKING

Free run juices combined after being checked for compatibility. Fermented cool in stainless steel tanks to retain primary fruit flavours. Mixed monthly on lees to help fill mid palate with subtle creaminess. Bottled in May 2024 to retain primary fruit freshness.

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