

2024 'THE OBSESSIVE' SEMILLON



Scarborough
WINE CO.

Our home. Your wine.

Classically styled with crisp yet delicate citrus aromatics and a tightly structured palate of limes and mineral acid

TASTING NOTE

Soil: free draining deep very fine talc-like sand
Oak: no oak treatment
Colour: pale green
Nose: newly ripened mandarins, talc, oyster shell and a touch of lime
Palate: kaffir lime leaves with strong overtones of grapefruit and a touch of mandarin blossom. Well structured acid balances the alcohol, giving this wine the backbone to age gracefully

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 4th January, a full 17 days earlier than 2023 and wound up on 1st February.

WINEMAKING

The fruit for this wine is only sourced from our Cottage Vineyard grown on fine, almost talc like sands. The grapes were hand picked in the early hours of 27th January. Whole bunch pressed. Free-run juice was only used with an extraction of about 500 litres per tonne. The resulting juice was cold settled in stainless-steel tanks. Fermentation was inoculated with cultured yeast and kept at relatively cool temperature of 16°C to help retain the elegant fruit flavours. Once fermentation has completed we look to bottle the wine in 6 months.

TECHNICAL DATA

Alcohol: 11.7
pH: 3.04
T.A: 6.6 gm/L
Tasting: 25/02/2025

CELLARING

Drink now or over the next 8+ years

FOOD MATCHES

Raw Kingfish with Gazpacho Vinaigrette



179 Gillards Road Pokolbin NSW 2320 | 972 Hermitage Rd, Pokolbin NSW 2320

Phone: 1300 888 545 | info@scarboroughwine.com.au | www.scarboroughwine.com.au



facebook.com/scarboroughwine



youtube.com/scarboroughwine



[@scarboroughwines](https://instagram.com/scarboroughwines)