



Scarborough 2009 White Label Semillon, \$25



The Scarborough white label semillons usually are youthfully austere with long-term cellaring potential. That is so with this 2009 version, which shines light gold, has straw aromas and shows slatey, lemony flavours on the front of the palate. Nashi pear and nascent honey elements combine on the middle palate and flinty acid holds sway at the finish. Buy it at the Scarborough Gillards Road, Pokolbin, cellar door or on www.scarboroughwine.com.au.