



Scarborough  
WINE CO.

## Tasting Notes



### 2009 Green Label Semillon

**Soil:** red clay loam with ironstone  
**Oak:** no oak treatment  
**Colour:** green/pale straw  
**Nose:** lifted, grassy, muststick  
**Palate:** zest of lemon and lime with long acid;  
medium to elegant weight

*Hunter Semillon of the White Bordeaux style*

#### Winemakers Comments

An alternate style, more approachable as a young Semillon; fuller in flavour and more in the mould of the white wines made in Bordeaux, France.

#### Tasting Notes

A full flavoured Semillon with tropical, grassy, lifted characters and a zesty palate.

#### Food Match

Enjoy Scarborough Green Label Semillon with seafood and white meat.

#### Cellaring

Drink now or over the next few years.

#### Winemaking

Scarborough Green Label Semillon, as is tradition, is only fermented and stored in stainless steel, bottled early and usually released at around one year of age.

**Availability:** 750ml

**Cellar Door Price:** \$18.00 bottle / \$216 case

#### Contact Us:

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