



Scarborough
WINE CO.

Tasting Notes



2009 White Label Semillon

Soil: free draining deep very fine talc-like sand
Oak: no oak treatment
Colour: pale green
Nose: citrus, zest of fresh limes, touch of talc, aromatic and lifted
Palate: lemon and lime, restrained crisp structure, mineral acid, gin & tonic characters, balanced

Classic Hunter Valley style; drink now or cellar for toasty flavours

Winemakers Comments

Our White Label wines are produced in limited quantities and released only from exceptional vintages for the variety. This is a superb example of the famous Hunter Semillon.

Tasting Notes

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

Food Match

Enjoy Scarborough White Label Semillon with oysters, white-fleshed fish and poultry.

Cellaring

Drink now or over the next 5+ years.

Winemaking

Scarborough White 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: \$25.00 bottle / \$300 case

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