



Scarborough
WINE CO.

Tasting Notes



2003 Green Label Semillon

Soil: red clay loam with ironstone and limestone
Oak: no oak treatment
Colour: green/golden straw
Nose: grassy, herbaceous and toasty
Palate: zest of lemon and lime with long acid;
medium to elegant weight

Developing Hunter Semillon

Winemakers Comments

An alternate style, 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, toast characters.

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. The 2003 Vintage is a museum release.

Availability: 750ml

Cellar Door Price: \$22.00 bottle / \$264 case

Contact Us:

Scarborough Wine Co.
179 Gillards Road
Pokolbin NSW 2320

Phone: 02 4998 7563
Email: cellar@scarboroughwine.com.au
Toll-free: 1300 888 545
Web: www.scarboroughwine.com.au

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