



Scarborough
WINE CO.

Tasting Notes



2011 Green Label Semillon

2011 Vintage

An interesting Hunter Growing Season, we saw unusually high spring rainfall up to flowering and then, thankfully, it dried up and we saw little or no rain from December to Harvest. Temperatures through the growing season on the whole were normal.

Soil: red clay loam with ironstone

Oak: no oak treatment

Colour: green/pale straw

Nose: lifted, musk stick, green pea

Palate: zest of lemon and lime with long acid, hay, green granny smith apples, medium to elegant weight

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 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.

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