



# Scarborough

WINE CO.

*Our home. Your wine.*



## 2009 Yellow Label Chardonnay

**Soil:** deep hillside red/brown terra rossa of limestone parentage  
**Oak:** fermented and stored on lees in French oak of varying ages for 12 months  
**Colour:** straw with green hues  
**Nose:** roasted nuts, honeyed cashews, dusty integrated oak, honey dew melon & flinty characters  
**Palate:** roasted cashews, honeyed lime characters, butterscotch, nectarines and struck matchsticks  
*Consistently good Hunter Chardonnay; our trademark and delicious*

## Vintage

A normal season with good yields and lovely whites and reds. There was some rain which generally helped maintain canopies and fruit. Produced high quality whites (fine acids) and more delicate reds. All in all 2009 wines are beautifully balanced.

## Style

Beautifully structured with honey, buttery characters and integrated French oak flavours; this wine is true to the style of previous releases.

## Tasting Notes

The face of classic Hunter Chardonnay with the body and personality to match! This wine is showing good melon and butterscotch characters on the nose, and the palate is full, round and rich with a strong lingering aftertaste of cashews, honey and green melons.

## Food Match

Enjoy Scarborough Yellow Label Chardonnay with seafood, crustaceans, game birds and white meats.

## Cellaring

Drink now or over the next few years.

## Winemaking

The fruit for this wine is sourced from our Gillards Road property and other vineyards from the Hunter Valley with the same soil type; deep hillside red/brown terra rossa of limestone parentage. The fruit is machined picked in the early hours of the morning when it has reached a good balance of sugar, flavour and acid.

Once in the winery the fruit is handled oxidatively, crushed, pressed and pumped to stainless steel tanks. Once settled the clear juice is racked and then inoculated to start fermentation. When fermentation is about 1/3rd through we transfer the fermenting juice to French Oak Barrels of varying age. Fermentation is completed in barrel and then Malo-lactic fermentation is allowed to occur naturally (usually around 10-30%). The lees are stirred monthly. The wine is pumped out of barrel to stainless steel tanks and is then bottled 12 months prior to release.

**Alcohol:** 13.8      **pH:** 3.27      **T.A:** 7.2 gm/L

## Distribution

Scarborough Wine Co.

179 Gillards Road Pokolbin NSW 2320 | 972 Hermitage Rd, Pokolbin NSW 2320

Phone: 1300 888 545 | [info@scarboroughwine.com.au](mailto:info@scarboroughwine.com.au) | [www.scarboroughwine.com.au](http://www.scarboroughwine.com.au)



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