



# Scarborough

WINE CO.

*Our home. Your wine.*

## 2014 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, figs soaked in lime and grapefruit, with a strong overtone of perfumed French oak.
- Palate:** Full, rich and round. Flavours of roasted almonds, toasty oak, honeyed melon character, butterscotch and caramel, finishing with a strong French oak backbone.

*Consistently good Hunter Chardonnay; our trademark and delicious*

### Vintage

The 2013-2104 season started quite early after a mild Winter but the Spring conditions were fantastic with warm dry weather until flowering in November which was followed by good rain. This allowed for good fruit set but with dry conditions following this resulted in small bunches and berries with highly concentrated flavours. Harvest time started early, in line with the early budburst on Saturday 18th January. Final grapes were picked and processed on Tuesday 28th January.

### 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 machine 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 malolactic 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:** 13.5      **pH:** 3.34      **T.A:** 7.1 gm/L



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