



Scarborough

WINE CO.

Our home. Your wine.



2015 Blue Label Chardonnay

Soil: Free draining, deep loam/sand
Oak: Fermented in older French oak, aged on lees for 12 months
Colour: Light straw with green tinge
Nose: Almond, pear and mineral flint, citrus and cream
Palate: Creamy melon fruit with almond and green pear characters.
A generous palate with subtle oak toast and freshly baked bread.
Elegant and Chablis in style

Vintage

Coming off a very dry spring with approximately one third of our average rainfall, flowering through Late October/Early November was also significantly drier than normal. Heavy persistent rain was received in early January and the Harvest period saw intermittent rain. Early whites were successfully harvested with Chardonnay being the stand out variety. Conditions were challenging for late whites and early reds, however with selective harvesting the bulk of reds were harvested. Very early icon site. Shiraz and late reds came in looking very good.

Tasting

10/6/16

Style

Our light, fresh style of chardonnay; lively fruit flavours with a crisp creamy palate.

Tasting Notes

New-age Chardonnay. The perfect see-saw of citrus, flecked spiced peaches and a deliciously creamy mouth feel.

Food Match

Enjoy Scarborough Blue Label Chardonnay with crustaceans, white-fleshed fish, risotto and pasta with mild sauces.

Cellaring

Drink now or over the next year to enjoy the fresh crispness of this wine.

Winemaking

This wine was made from fruit sourced from sandy loam soils from the upper Hunter Valley. Generally picked a bit greener to allow for a tighter structure in the resulting wine, the grapes were picked Thursday 29th January 2015. The fruit was handled reductively through the crushing and de-stemming process into the press. Juice extraction was around 690 litres per tonne. The juice was drained into stainless steel and cold settled. Fermentation was started with cultured yeast in tank and then the ferment was transferred to older French oak barrels. Once fermentation finished, the wine was left in barrel till January 2016. We stirred the lees (yeast) monthly. The wine was bottled May 2016.

Alcohol: 13.5 **pH:** 3.4 **T.A:** 7.0 gm/L

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