



Scarborough

WINE CO.

Our home. Your wine.



2015 'The Obsessive' Chardonnay

Soil: Deep hillside red/brown terra rossa of limestone parentage.

Oak: Matured for 15 months in select new French Oak.

Colour: Crystal clear with green overtones.

Nose: Upfront new oak with white nectarines, peaches and melons characters with hints of nutmeg and cloves.

Palate: Richness of palate, mouth filling complexity, tight lean acid with good fruit backbone, hints of lemon and lime, cashews and almonds, river pebble minerals and 5 spice.

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.

Style

A wine of warmth, texture and fruit. It shows the complexities of barrel fermentation with extended maturation and the terroir of this magnificent Hunter Valley fruit.

Date Tasted

Tuesday 11th October 2016

Food Match

Chargrilled quail with confit Jerusalem artichokes and watercress.

Cellaring

Drink now or cellaring (5+ years) will reward.

Winemaking

The fruit for "The Obsessive" Chardonnay is sourced from our Gillards Road property. The chardonnay fruit was picked on Saturday 24th January 2016. The fruit was then quickly processed in the crusher/de-stemmer and then into the press. Only free-run juice was used to a total of 550 litres per tonne. Once in tank the juice was left to cold settle to clear juice and then racked. Fermentation was started through inoculation with a cultured yeast, once about a 1/3rd through fermentation the juice was transferred to new French Oak Barrels. When fermentation was complete the wine was matured in barrel for 15 months, with lees stirring occurring every 4 weeks. Once the wine is transferred from barrel it is settled, fined and filtered. "The Obsessive" Chardonnay was bottled October 2016.

Alcohol: 13.3% **pH:** 3.31 **T.A:** 7.4gm/L

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