



Scarborough
WINE CO.

Tasting Notes



2007 White Label Chardonnay

Soil: deep hillside red/brown terra rossa of limestone parentage
Oak: matured for 15 months in select new French oak
Colour: brilliant deep-green straw
Nose: strong chardonnay fruit aromas, roasted cashew, ripe melons, hint of white pepper
Palate: powerful flavours of French oak, tight structure

Classic Chardonnay – Burgundian style

Winemakers Comments

Released young for you to cellar and enjoy; strong chardonnay fruit aromas complement the powerful flavours of French oak.

Tasting Notes

A serious array of peaches coloured by spice, creamy French oak and a squeeze of lime.

Food Match

Enjoy Scarborough White Label Chardonnay with seafood, poultry and game meats.

Cellaring

Drink now or cellaring will reward.

Winemaking

Scarborough White Label Chardonnay is fermented and aged in 100% new French oak for up to 15 months. A proportion of liquid grape solids are retained from the processing of the fruit and also added into the barriques prior to fermentation. The wine is also kept on yeast lees and stirred regularly.

Availability: 750ml

Cellar Door Price: \$30.00 bottle / \$360 case

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