



Scarborough

WINE CO.

Our home. Your wine.



2010 White Label 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 and straw hints
Nose: upfront new oak, cashews, roasted nuts, white melons – honey dew, musk sticks, figs
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

The Despite an early budburst, and excellent ground water profile leading into September, strong winds during spring produced uneven flowering, resulting in lower than expected crops of intensely flavoured fruit. Veraison proceeded as normal around Christmas predicting an on time or slightly early harvest. However, warm weather coupled with tiny crops lead to one of the earliest harvests in the last 20 years. Harvest started in earnest by mid January with nearly all the whites being picked before Australia Day.

Tasting

15/10/12

Style

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

Tasting Notes

Captivating aromas of melon and cashew before a rich palate and clean natural acids.

Food Match

Great with lobster, with a butter and garlic sauce.

Cellaring

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

Winemaking

The fruit for the Scarborough White Label Chardonnay is sourced from our Gillards Road, the 2010 vintage was picked on Monday 25th January 2010, the fruit was then quickly processed the crusher/de-stemmer and into the press, only free-run juice was used to a total of 550 litres per tonne. Once in tank the juice was let to cold settle to clear juice and then racked off to another tank. 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 completed the wine was left in barrel for 15 months, with lee's stirring occurring every 4 weeks. After the wine has been transferred from barrel it is settled, fined and filtered. The 2010 White Label Chardonnay was bottled on Monday 5th September 2011.

Alcohol: 13.9 **pH:** 3.24 **T.A:** 7.7 gm/L

Distribution

Scarborough Wine Co.

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