



Scarborough

WINE CO.

Our home. Your wine.



2011 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 dipped in new season olive oil

Elegant and Chablis in style

Vintage

The 2010-11 season commenced as per normal in the Hunter with a late August start. Lots of rain during spring. Veraison commenced just prior to Christmas and the harvest was rain free. The white harvest was impacted to a degree by the heat but all fruit was harvested. Reds ripened well and were picked through February with no concerns.

Tasting

15/10/12

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 Friday 4th February 2011. 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 has finished the wine was left in barrel till January 2012, we stirred the Lees (yeast) monthly. The wine was bottled July 2012.

Alcohol: 13.4 **pH:** 3.17 **T.A:** 7.3 gm/L

Distribution

Scarborough Wine Co.

Toll-free: 1300 888 545

179 Gillards Road Pokolbin NSW 2320 | 972 Hermitage Rd, Pokolbin NSW 2320

Phone: 1300 888 545 | info@scarboroughwine.com.au | www.scarboroughwine.com.au



[facebook.com/scarboroughwine](https://www.facebook.com/scarboroughwine) |



[tube.com/scarboroughwine](https://www.youtube.com/scarboroughwine) |



twitter.com/scarboroughwine