

# 2016 YELLOW LABEL CHARDONNAY



**Scarborough**  
WINE CO.

*Our home. Your wine.*

*Consistently good Hunter Chardonnay;  
our trademark and delicious*

## TASTING NOTE

**Soil:** deep hillside red/brown terra rossa of limestone parentage  
**Oak:** fermented and stored on lees in French oak of varying ages for 12 months  
**Colour:** straw with green hues  
**Nose:** honey roasted cashews, smoked almonds with hints of poached peaches  
**Palate:** burnt butter popcorn with umami characters and underlying flavours of lemon pith and poached peach with complex characters of nougat and vanilla cream

## VINTAGE

Vintage 2016 started well with below average rainfall during spring 2015, which helped with early season growth and flowering at the beginning of November. Once flowering was finished the heavens opened which saw November, December and January 2016 receive twice their average monthly rainfall. With the mean monthly temperature sitting pretty much on average this provided some challenging conditions but with rain stopping on the 14th January and our driest February on record, the 2016 vintage was salvaged. White varieties were the first to be picked, whilst the reds were picked at the traditional timing of late January leading into February. All in all a solid vintage with traditional Hunter conditions.

## WINEMAKING

The fruit for this wine is sourced from our Gillards Road property and other vineyards from the Hunter Valley with the same soil type; deep hillside red/brown terra rossa of limestone parentage. The fruit is machine picked in the early hours of the morning when it has reached a good balance of sugar, flavour and acid. Once in the winery the fruit is handled oxidatively, crushed, pressed and pumped to stainless steel tanks. Once settled the clear juice is racked and then inoculated to start fermentation. When fermentation is about 1/3rd through we transfer the fermenting juice to French oak Barrels of varying age. Fermentation is completed in barrel and then malolactic fermentation is allowed to occur naturally (usually around 10-30%). The lees are stirred monthly. The wine is pumped out of barrel to stainless steel tanks and is then bottled 12 months prior to release.

## TECHNICAL DATA

Alcohol: 12.8  
pH: 3.43  
T.A: 7.2gm/L  
Tasting: 03/11/20

## CELLARING

Drink now or over the next few years

## FOOD MATCHES

Roast chicken with roast potatoes and baby carrots



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