

2017 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: green with straw overtones

Nose: quince, apple and grapefruit, hints of flint, dry roasted almonds with perfumed French oak

Palate: rock melon with vanilla infused whipped cream. Textures of fine river pebbles mixed with freshly squeezed lime. Weighty mid palate of nectarines and a long, beautiful finish

VINTAGE

The 2016-2017 season commenced with budburst in early September, with a great start following good winter rainfall which filled the soil profile. Spring was warm and canopies flourished with regular rainfall through this period, with flowering occurring in late October in Chardonnay. Conditions were drier than normal through November but regular rainfall in December helped to size up berries and keep canopies fresh ahead of the pre-harvest period. Early January saw a bout of early rain which was again useful to maintain canopy health and from then on conditions were predominately warm to hot and dry.

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: 13.0
pH: 3.37
T.A: 7gm/L
Tasting: 13/12/19

CELLARING

Drink now or over the next 4 years

FOOD MATCHES

Roast chicken with roast potatoes and baby carrots



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

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



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