

2018 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 overtones
- Nose: smoked almonds with poached white peach with cinnamon sprinkled on top, hints of flint with perfumed French oak
- Palate: honey roasted cashews with butterscotch & a squeeze of lime juice. Weighty mid palate of nectarines and a long, beautiful finish

VINTAGE

The 2018 growing season can be compared to 2003 in terms of the lack of rainfall. We received well below average rainfall of approximately 150mm between June 2017 and January 2018. With higher than average daytime temperatures this brought all growth stages on earlier than normal. Budburst was 2 weeks early and we saw this trend throughout the growing season. Such weather had a silver lining seeing all our fruit delivered to the winery well within our expected quality specifications. Harvest started on 10th January, 11 days earlier than 2017. All whites and reds were clean and ripe, showing typical flavour profiles and reds for 2018 are showing exceptional colour development as well. All in all a season and vintage that will produce wines of exceptional quality.

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: 13.7
pH: 3.33
T.A: 6.4gm/L
Tasting: 26/10/23

CELLARING

Drink now or over the next 2 years

FOOD MATCHES

Roast chicken with roast potatoes and baby carrots



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