

2018 OFFSHOOT CHARDONNAY



Scarborough
WINE CO.

Our home. Your wine.

Our newest Offshoot has come out of the Blue. This crisp, lean Chardonnay is the perfect addition to our contemporary Offshoot range.

TASTING NOTE

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: lemon barley, slate flintiness with hints of pear
Palate: white melon with clotted cream, overtones of almond and lemon pith, subtle oak and a fresh lemon/lime finish

VINTAGE

The growing season this vintage can be compared to 2003 in terms of the lack of rainfall. We received below average rainfall of approximately 150mm between June 2017 and January 2018, which is well below the seasonal average. With higher than average daytime temperatures this brought all growth stages on earlier than the normal. Budburst was 2 weeks early and we saw this trend throughout the growing season. But such weather had a silver lining seeing all our fruit delivered to the winery well within our expected quality specifications. Harvest started on Wednesday 10th January, a full 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

This wine was made from fruit sourced from sandy loam soils in the upper Hunter Valley. Generally picked a bit greener to allow for a tighter structure in the resulting wine, the grapes were picked 21st January 2018. The fruit was handled reductively through the crushing and destemming 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 finished, the wine was left in barrel until January 2019. We stirred the lees (yeast) monthly. The wine was bottled June 2019.

TECHNICAL DATA

Alcohol: 12.7
pH: 3.20
T.A: 7.8gm/L
Tasting: 01/08/2019

CELLARING

Drink now or over the next year to enjoy the fresh crispness of this wine.

FOOD MATCHES

Fish, prawns and clams with n'duja and Capers and Anchovy butter



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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