

2018 'THE OBSESSIVE' CHARDONNAY



Scarborough
WINE CO.

Our home. Your wine.

Do not underestimate the importance of obsession. 'The Obsessive' Chardonnay is a limited release, small batch wine.



TASTING NOTE

Soil: deep hillside red/brown terra rossa of limestone parentage

Oak: matured for 15 months in select new French Oak

Colour: crystal clear with green overtones

Nose: roasted cashew with white nectarines and green pears. Hints of cloves and nutmeg

Palate: stewed stone fruit with bircher muesli. Notes of freshly baked bread with lashings of salted butter, topped with unsweetened cashew and hazelnut spread

VINTAGE

The growing season this vintage 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 Wednesday 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 'The Obsessive' Chardonnay is sourced from our Gillards Road property. The fruit was picked on 16th January, quickly processed in the crusher/de-stemmer and then into the press. Only free-run juice was used to a total of 550 litres per tonne. Once in tank the juice was left to cold settle to clear juice and then racked. Fermentation was started through inoculation with a cultured yeast, once about a 1/3rd through fermentation the juice was transferred to new French Oak barrels. When fermentation was complete the wine was matured in barrel for 15 months, with lees stirring occurring every 4 weeks. Once the wine was transferred from barrel it was settled, fined and filtered. 'The Obsessive' Chardonnay was bottled September 2019.

TECHNICAL DATA

Alcohol: 13.4

pH: 3.22

T.A: 7.7 gm/L

Tasting: 10/08/20

CELLARING

Drink now or cellaring (5+ years) will reward

FOOD MATCHES

Chicken Liver Pâté

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