

2019 '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: vanilla slab cake with slices of white nectarines on top. Notes of salted burnt butter on sourdough crumpets.

VINTAGE

The 2018-19 growing season was perfect on paper, but as always came with a series of challenges. From August to January we saw 70% of our normal rainfall for the period, with the daily maximum temperatures 2-3 degrees above average. Fortunately, we had enough strategic rainfall to nurse the vines through their critical growth points. Ian and Jerome worked hard to ensure that adequate irrigation was supplied to the vines to keep the grapes plump and flavoursome until they were harvested and into the winery. Budburst occurred at the average time of the first week of September, the weather although warmer than normal was calm and allowed for good growth of shoots and leaves. Flowering came slightly early in the first week of November and with mild, sunny weather this resulted in good fruit set. Veraison was a little ahead of time but with some mild nights (although extreme daytime temperatures) the beginning of harvest almost timed to normal.

WINEMAKING

The fruit for 'The Obsessive' Chardonnay is sourced from our Gillards Road property. The fruit was picked on 26th 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 2020.

TECHNICAL DATA

Alcohol: 13.5
pH: 3.38
T.A: 6.8 gm/L
Tasting: 21/01/21

CELLARING

Drink now or cellaring
(5+ years) will reward

FOOD MATCHES

Chicken Liver Pâté

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