

2019 YELLOW LABEL CHARDONNAY



Scarborough
WINE CO.

Bev 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:** honeyed cashews, roasted nuts, figs soaked in lime and characters of grapefruit. Well weighted overtones of vanillin French oak
- Palate:** flavours of roasted almonds, toasty oak and honeyed melon. Hints of butterscotch, spice and a strong, long backbone of French oak

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 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 1/3 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: 13.6
pH: 3.44
T.A: 6.4gm/L
Tasting: 11/10/21

CELLARING

Drink now or over the next 4 years

FOOD MATCHES

Roast chicken with roast potatoes and baby carrots



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