

2020 OFFSHOOT CHARDONNAY



Scarborough
WINE CO.

Our home. Your wine.

*A chiselled representation of
Chardonnay with zippy citrus notes
and a hint of flintiness*

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 spritz, slate flintiness with hints of green apples
Palate: sherbet lemons with almonds and lemon spice ice cream

VINTAGE

The 2020 Vintage can be summed up as hot, dry, fast and furious. The new season started in early September with some timely budburst rainfall after a drier than normal winter. It then became incredibly dry with just 115mm of rainfall through until early February when we received some much longed for rain. The vineyards all received supplementary irrigation this season to support growth and to fill out the berries. Sunscreen (kaolin clay) was used on our premium blocks to provide some additional sun protection through the parched summer. Fruit ripening commenced early across the region. We started harvest on 7th January and wrapped up in late January with Tempranillo and Shiraz. This was the first time we have ever completed harvest solely in the month of January. Vintage was followed by quenching rains through February and March which helped our vines to grow fresh leaf and rebuild their reserves ahead of the 2020-21 season.

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 16th January 2020. 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 2020. We stirred the lees (yeast) monthly. The wine was bottled December 2020.

TECHNICAL DATA

Alcohol: 13.2

pH: 3.42

T.A: 6.5gm/L

Tasting: 12/02/2021

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 Caper and Anchovy butter



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