

2022 '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 salted almonds with white nectarines, clotted cream and hints of cloves and nutmeg
- Palate:** freshly baked focaccia with salt, green olives and nutmeg. A wine with a strong acid backbone of lemon and lime, finishing with overtones of cashews, nutmeg and a hint of cloves

VINTAGE

Vintage 2022 was a challenging season, with significant rainfall and above average crops as the vines continued to recover from multiple seasons of drought. Winter 2021 was mild and we saw budburst begin on time, while flowering and veraison were somewhat delayed with cool conditions from spring into summer. Significant rainfall in November and December coupled with cool, overcast days helped the fruit retain good pH and acid levels as it started to ripen.

Vintage started at what would have been considered normal timing 15 years ago. Thankfully, dry and mild weather was the standard through January which saw fruit staying on the vine and ensured full flavour development. Riper Chardonnays and Semillons are looking fantastic from the 2022 vintage with excellent flavour and texture. Early Shiraz blocks ripened rapidly before being harvested in mid-February.

WINEMAKING

The fruit for 'The Obsessive' Chardonnay was sourced from our Gillards Road property. The fruit was picked on 30th 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 2023.

TECHNICAL DATA

Alcohol: 13.5
pH: 3.44
T.A: 7.1 gm/L
Tasting: 15/08/24

CELLARING

Drink now or cellaring (5+ years) will reward

FOOD MATCHES

BBQ Prawns with Caper and Preserved Lemon
Butter, Kipfler Potatoes and Dill



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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