

2023 '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:** green pears with salted cashews, white nectarines and overtones of cloves and five spice
- Palate:** upfront flavours of white and yellow stone fruits, followed through by grapefruit acidity and beautiful drying oak tannins with flavours of nutmeg and cloves

VINTAGE

The 2022-23 growing season saw a continuation of La Nina conditions, with above average rainfall throughout Winter and into Spring. This saw significant flooding throughout the Hunter Valley and the very wet soils resulted in a delayed budburst, and this later timing followed through to flowering and veraison. Above average rainfall continued throughout Spring, but the arrival of Summer saw conditions improve with much needed dry and sunny weather.

Vintage started late in very January, reminiscent of a traditional Hunter Vintage. Fruit quality was fantastic and we have some very exciting parcels of wine secured in the winery.

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 2024.

TECHNICAL DATA

Alcohol: 13.1

pH: 3.31

T.A: 6.7 gm/L

Tasting: 04/03/25

CELLARING

Drink now or cellaring (5+ years) will reward

FOOD MATCHES

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



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