

# 2021 '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:** a flintiness with roasted cashews, stewed pear, nutmeg and cinnamon  
**Palate:** freshly stewed vanilla pears and freshly toasted sourdough with lashings of butter, and honeyed roasted nuts. Finishing with a line of limes, nutmeg & hazelnuts

## VINTAGE

Vintage 2021 comes after a season of renewal following a sustained period of drought. It was an ideal growing season, with modest rainfall and modest crops present as the vines bounced back to life. With Winter 2020 being warmer than average, we saw budburst begin a touch early. Flowering and veraison timed closer to normal. Rainfall in December and January coupled with cool, overcast days helped the fruit retain good pH and acid levels as it started to ripen. Vintage commenced with a selection of early harvesting, before a run of sustained, glorious dry and mild weather saw fruit hanging out for full flavour development. Riper Chardonnays and Semillons are looking fantastic with abundant flavour and texture. Early Shiraz blocks ripened rapidly and had some lovely berry shrinkle before being harvested in early February, with later blocks taking a bit longer to move into the ideal flavour range. Vintage 2021 was a gentler vintage than the last few years, with fruit coming in steadily throughout January and February, wrapping up a very rewarding season for our vineyard teams. Rains through February and March helped our vines to grow fresh leaf and rebuild their reserves ahead of the 21-22 season.

## WINEMAKING

The fruit for 'The Obsessive' Chardonnay was sourced from our Gillards Road property. The fruit was picked on 18th 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 August 2022.

## TECHNICAL DATA

Alcohol: 13.5  
pH: 3.40  
T.A: 7.7 gm/L  
Tasting: 06/06/23

## 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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