

# 2022 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, almonds with pears and hints of lemon barley  
**Palate:** zesty, lemon pith with almonds and pears. A generous, fruit driven palate with subtle oak and a lovely finish of lime spice ice-cream

## 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

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 in January 2022. 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 November 2022. We stirred the lees (yeast) monthly. The wine was bottled in early 2023.

179 Gillards Road Pokolbin NSW 2320 | 972 Hermitage Rd, Pokolbin NSW 2320

Phone: 1300 888 545 | [info@scarboroughwine.com.au](mailto:info@scarboroughwine.com.au) | [www.scarboroughwine.com.au](http://www.scarboroughwine.com.au)

## TECHNICAL DATA

Alcohol: 12.4  
pH: 3.55  
T.A: 7.1gm/L  
Tasting: 05/04/2023

## 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



[facebook.com/scarboroughwine](https://www.facebook.com/scarboroughwine)



[youtube.com/scarboroughwine](https://www.youtube.com/scarboroughwine)



[@scarboroughwines](https://www.instagram.com/scarboroughwines)