

2022 YELLOW LABEL CHARDONNAY



Scarborough
WINE CO.

Bev home. Your wine.

*Consistently good Hunter Chardonnay;
our trademark and delicious*

TASTING NOTE

Soil: deep hillside red/brown terra rossa of limestone parentage
Oak: fermented and stored on lees in French oak of varying ages for 12 months
Colour: green with straw overtones
Nose: stewed quince with five spice, citrus blossom and hints of flint finishing with lead pencil shavings and overtones of oak
Palate: rich and full flavoured with textured characters of butterscotch, almonds and macadamias. Finishing with a long lingering backbone of French oak and rock melon

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 this wine is sourced from our Gillards Road property and other vineyards from the Hunter Valley with the same soil type; deep hillside red/brown terra rossa of limestone parentage. The fruit is machine picked in the early hours of the morning when it has reached a good balance of sugar, flavour and acid. Once in the winery the fruit is handled oxidatively, crushed, pressed and pumped to stainless steel tanks. Once settled the clear juice is racked and then inoculated to start fermentation. When fermentation is about 1/3 through we transfer the fermenting juice to French oak barrels of varying age. Fermentation is completed in barrel and then malolactic fermentation is allowed to occur naturally (usually around 10-30%). The lees are stirred monthly. The wine is pumped out of barrel to stainless steel tanks and is then bottled 12 months prior to release.

TECHNICAL DATA

Alcohol: 13
pH: 3.42
T.A: 7.0gm/L
Tasting: 11/10/24

CELLARING

Drink now or over the next 4 years

FOOD MATCHES

Bouillabaisse of Fish, Prawns, Calamari and Mussels with Rouille and Croutons



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