

2023 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: mineral flintiness with almonds, pears and hints of lemon barley and lemon curd
Palate: melon with roasted almonds and green pear, finishing with a lemon zest zippiness. A rounded palate, well balanced with lemon lime acid and a touch of oak.

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

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 February 2023. 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 December 2023. We stirred the lees (yeast) monthly. The wine was bottled in early 2024.

TECHNICAL DATA

Alcohol: 13.5
pH: 3.34
T.A: 6.8gm/L
Tasting: 05/02/2025

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



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