



# Scarborough

WINE CO.

*Our home. Your wine.*



## 2013 The Obsessive Chardonnay

**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:** mandarin, green passionfruit, pear and fresh cooked sourdough with hints of cloves and nutmeg  
**Palate:** flavours of lime, jasmine rosewater and balanced nicely by characters of hazelnut, nutmeg and vanilla with river pebble minerals drying the palate

## Vintage

The 2012-13 season started with budburst at the end of August. We initially had good rainfall throughout spring but as flowering arrived around mid October we saw very little rain until late January, with well below average rainfall for November, December and January. The temperatures were generally very mild through this period with very few days over 35 degrees until the second week of on January when we had a heatwave. Harvest started a week early because of this. Chardonnay was the first fruit picked, with Semillon off next followed by Verdelho. Pinot Noir and Shiraz were picked by the 31st January, making for a quick and compressed vintage.

## Style

A wine of warmth, texture and fruit. It shows the complexities of barrel fermentation with extended maturation and the terroir of this magnificent Hunter Valley Fruit.

## Date Tasted

Wednesday 4th March 2015

## Food Match

Pumpkin and ricotta ravioli with sage burnt butter sauce

## Cellaring

Drink now or cellaring (5+ years) will reward.

## Winemaking

The fruit for The Obsessive Chardonnay is sourced from our Gillards Road property. The chardonnay fruit was picked on Wednesday 16th January 2013. The fruit then 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 is transferred from barrel it is settled, fined and filtered. The Obsessive Chardonnay was bottled November 2014.

**Alcohol:** 14.1      **pH:** 3.26      **T.A:** 7.7 gm/L

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