

## Scarborough Blue Label Chardonnay 2009

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**20** Aug 2010

Though just as generously flavoursome as its [Yellow Label](#) sibling, this wine is made in quite a different style, more aligned to the contemporary idiom. There's no new oak, its fruit is crisp and fresh, its complexity apparently lees-derived with only partial malolactic fermentation.

The nose is crisp, flinty aromas overlaying white nectarine and some funk, possibly sulfurous in nature. Its impact is savoury and rather chiselled; this doesn't present as an especially buxom style. But there's a nice depth to the aroma that prevents it from being an exclusively high toned aroma profile.

The palate shows some richer fruit alongside a continuation of the nose's savouriness. Entry is very flavoursome, an initially crisp mouthfeel becoming glossier and fuller towards the middle palate. A nice array of fruit flavours fans out here; there's citrus and peach in equal measure, with just a hint of butterscotch. Mouthfeel is especially interesting, showing good texture and detail in a contradictorily soft package. A fresh herbal twang asserts through the after palate. The finish is sharp and lengthy.

An attractive style, well executed and priced.

### **Scarborough**

**Price:** \$A19

**Closure:** Stelvin

**Source:** Sample

Posted by Julian on Friday, August 20, 2010 at 3:41 AM

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