



Scarborough
WINE CO.

Tasting Notes



2008 White Label 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 tinges and slight yellow hue

Nose: strong oak influence, green stone fruit, cinnamon, fig like aromas, roasted cashews

Palate: well balanced oak, tannin with a good acid finish, tight grippy full flavoured Chardonnay, hints of lemon and lime acid, ripe figs, rich and ripe

Classic Chardonnay – Burgundian style

Winemakers Comments

Released young for you to cellar and enjoy; strong chardonnay fruit aromas complement the powerful flavours of French oak.

Tasting Notes

A serious array of peaches coloured by spice, creamy French oak and a squeeze of lime.

Food Match

Enjoy Scarborough White Label Chardonnay with seafood, poultry and game meats.

Cellaring

Drink now or cellaring will reward.

Winemaking

Scarborough White Label Chardonnay is fermented and aged in 100% new French oak for up to 15 months. A proportion of liquid grape solids are retained from the processing of the fruit and also added into the barriques prior to fermentation. The wine is also kept on yeast lees and stirred regularly.

Availability: 750ml

Cellar Door Price: \$30.00 bottle / \$360 case

Contact Us:

Scarborough Wine Co.
179 Gillards Road
Pokolbin NSW 2320

Phone: 02 4998 7563 / toll-free 1300 888 545

Email: sales@scarboroughwine.com.au