



# Haynes Hanson & Clark

WINE MERCHANTS

## Scorpo Aubaine Chardonnay 2019

Mornington Peninsula, Australia



### PRODUCER

The Scorpo Family Estate is located in Merricks North, in the heart of Mornington Peninsula. Vines were first planted here in 1997, with Paul and Caroline Scorpo having chosen this location for its unique, maritime climate, which is ideal for growing high quality cool climate varietals, especially Pinot Noir and Chardonnay. The estate now comprises 17 hectares and works under the principle that quality wines are made from sustainably farmed, low-yielding, hand-picked vines - the vineyard determines the ultimate quality of the wine.

### VINEYARDS

Aubaine is an historic synonym for Chardonnay. The fruit for this wine comes from the family's 10 hectare Stanleys Road vineyard, which has an easterly aspect with a 10% slope.

### WINEMAKING

100% whole bunch pressed and straight to barrel for fermentation with wild yeast. There is no lees stirring or malolactic fermentation, to ensure that the wine retains its natural, mouth-watering acidity. It aged for 11 months in predominantly 4+ year-old French oak barrels, with 5% ageing in new oak.

### TASTING NOTES

Colour is bright, pale lemon-green, with aromas recalling fresh peach and apricot - very pure and attractive. Palate is medium bodied and creamy-textured, with perfumed middle-fruit, delicate spice and a line of freshness from start to finish. This is a long flavoured, harmonious wine, with tension and precision.

**Grape Varieties** Chardonnay

**Vintage** 2019

**ABV** 13.5%

**Style** Dry White

**Body** Medium

**Oaked** Oaked

**Closure** Screwcap

**Notes**