



## Tasting Notes 2010 Blanc de Blancs [Disgorged May 2014]



**Vintage** 2010 was a kind vintage beginning with good winter and spring rainfall, warm temperatures through August and September saw good budburst. Although October was marginally cooler than usual, November and December warmed up providing perfect conditions for the “Grand Growth” phase (a rapid growth phase which begins when the plant switches from vegetative to reproductive mode) and also for flowering and fruit set. February and March were warmer than average and the ripening period rolled along without any great concern, resulting in an early vintage with very high quality fruit.

**Vineyards :: Clones** Judd (62%), McCutcheon (38%) :: P58 (75%), 110V1 (25%)  
**Harvest date :: Yield** Hand picked 5-10 March 2010 :: 4.4 tonnes/ha (1.8 t/acre, ~26.4hl/ha)

**Brix :: pH :: TA** 18.3-19.2° (10.2-10.7° Baumé) :: 3.02-3.12 :: 11.6-11.9 g/l

**Winemaking** The grapes were hand-harvested, and transferred directly to press, with the first 500 litres per tonne of fruit (cuvée) collected to be used exclusively for this wine. The juice was then stirred and sent directly to old French oak barriques where an indigenous yeast fermentation proceeded before the wines lees were stirred over the course of the winter period. The base wine was then assembled and tiraged to bottle. After a period of 43 months on its yeast lees, the wine was riddled and disgorged before the dosage was made and then bottled sealed with cork.

**Winemakers** Jeremy Magyar, Richard McIntyre, Martin Spedding

**Aging :: Oak** 5 months :: old French oak barriques :: 43 months on lees in bottle

**Malolactic** None

**Residual sugar** Dosage 4 g/l

**Finished pH :: TA** 2.90 :: 10.3 g/l

**Alcohol** 12.0% (7.1 standard drinks/750ml bottle)

**Production** 206 dozen :: disgorged October 2012 :: cork with muselet

**Release date** July 2014

### TASTING NOTES

One could reasonably question the role of a sparkling wine in Ten Minutes by Tractor's terroir-driven portfolio. Surely, the thinking might go, the table wines provide a sufficiently rounded view of each vineyard, made as they are with such rigour and attention to site. Yet this wine shows a different side to the Judd and McCutcheon vineyards, one that's both recognisable and expressed within a totally different stylistic framework. As such, it's a fascinating take on the full potential of Ten Minutes by Tractor's vineyard holdings.

It's also, thankfully, a completely delicious wine. An earlier disgorgement, after twenty three months, showed strong family ties in terms of fruit character and power. This disgorgement, with an additional twenty months on lees, is substantially more complex, as one would expect. Yet it seems an inescapable fact that Chardonnay from these vineyards is muscular - there's a core of powerful fruit flavour that counterbalances a kaleidoscopic array of savoury, lees-derived notes with ease. A brine-like tang adds real piquancy to the aroma.

The palate is as full and rich as the nose promises, yet also delivers a wonderful variety of textures onto the tongue. Acid is firm and effervescence fine, as it should be, and the after palate has a wonderful dusting of chalky phenolics that reminds one of fine fragrance at its prettiest and most powdery. Indeed, this wine is both powerful and fine, defying the idea that strength must always come at the expense of delicacy and grace. A refreshing finish full of savouriness and texture simply creates the need for another sip.

Julian Coldrey [July 2014, commissioned by TMBT]

**Food :: Temperature** This would, of course, be a great aperitif, but its weight means it will match well with a range of food. If you're feeling especially daring, try it with grilled peaches. Serve at 6–9°C.

**Best drinking** 2014-2018