



## Tasting Notes 2013 McCutcheon Chardonnay



Vintage	After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage. A vintage of extremes - our wettest ever dormant interval; second driest floraison and veraison intervals; hottest ever veraison interval.
Vineyards :: Clones	McCutcheon (100%) :: P58 (100%) [Ridge Block]
Harvest date :: Yield	Hand picked 20 March 2013 :: 5.6 tonnes/ha (2.3 t/acre, ~33.6hl/ha)
Brix :: pH :: TA	22.7° (12.6° Baumé) :: 3.46 :: 7.1 g/l
Winemaking	The grapes were hand-harvested on 20 March, whole bunch pressed and the unsettled juice was transferred to 22% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (47%) malolactic fermentation in spring and regular stirring of lees was carried out over a 9 month barrel maturation. Bottled lightly fined and filtered.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	9 months :: 22% new French oak barriques (medium toast; hand select grain; François Frères, Chassin)
Malolactic	Partial (47%)
Residual sugar	Dry (0.99 g/l)
Finished pH :: TA	3.35 :: 6.1 g/l
Alcohol	13.6% (8.0 standard drinks/750ml bottle)
Production	175 dozen :: bottled 6 February 2014 :: screwcap
Release date	June 2015

### TASTING NOTES

A study in opposites are the McCutcheon and Wallis Chardonnays. Where the latter is all finesse and restraint, McCutcheon revels in its muscularity. It's a wine one might expect to be particularly impressive in a warm year like 2013, and so it is.

The nose, while anything but broad, is forthright and assertive. This meets you well over half way, and as a drinker it can be refreshing to encounter something so expressive. Complex, savoury notes attack first, followed by a depth of stonefruit and spice that promises much in the mouth. Although a wine of some volume, this retains plenty of detail in its aroma, and will reward extended nosing.

Quite explosive in the mouth, with a burst of fruit-driven flavour that leaps past the entry onto a mid-palate of considerable force. Citrus is more in evidence as a flavour component here, freshening the palate and providing a welcome counterpoint to other, richer fruit flavours. There's a brightness to this wine, not acid-driven but simply as a result of its happy flavours, that is deeply gratifying, like the smile of a handsome stranger. Flavours become progressively more savoury and the palate tightens through the finish with a lick of phenolics and a shake of fresh herbs.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature	A dish with robust flavours and a certain sweetness would go terribly well; scallops are perfect, Jerusalem artichoke, anything with truffles. Serve at 10–13°C.
Best drinking	2015-2025