



Tasting Notes 2013 Wallis 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	Wallis (100%) :: P58 (100%) [Tree Block]
Harvest date :: Yield	Hand picked 14 March 2013 :: 6.1 tonnes/ha (2.5 t/acre, ~36.6hl/ha)
Brix :: pH :: TA	23.3° (12.9° Baumé) :: 3.37 :: 7.8 g/l
Winemaking	The grapes were hand-harvested on 14 March, whole bunch pressed and the unsettled juice was transferred to 20% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (52%) 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 :: 20% new French oak barriques (medium toast; hand select grain; François Frères, Chassin)
Malolactic	Partial (52%)
Residual sugar	Dry (0.76 g/l)
Finished pH :: TA	3.32 :: 6.2 g/l
Alcohol	13.6% (8.0 standard drinks/750ml bottle)
Production	292 dozen :: bottled 6 February 2014 :: screwcap
Release date	June 2015

TASTING NOTES

Without tasting the single vineyard Chardonnays side by side, it's impossible to fully appreciate the Ten Minutes by Tractor project. These are wines informed by passion, science and taste, designed to draw out the differences between site and vintage that constitute the core of wine's beauty.

The Wallis vineyard always produces Chardonnays with a rare degree of finesse, even in warmer years like 2013. There's something special about wines that combine restraint with power and, of all the Chardonnays in the range, the Wallis most displays this character, year after year. This release, the aroma wants to burst with intense, fine stonefruit, yet is held back by a web of minerally lace that freezes and sculpts the fruit. It's crystalline and hedonistic at the same time, bouncing between two impulses and showing wonderful tension.

This tension carries through to the palate, where the wine's instinctive fullness is contained by a firm cage of minerality. Over time, a whole range of other notes become apparent, from gentle spice and oak to smooth caramel. It's curious to taste a wine that has so much yet yields so deliberately; lovers of blowsier styles may find this frustrating. Persevere, though, because this wine is, ultimately, like the finest miniature, requiring one to lean in close, observe, work a little. In the process, detail one would ordinarily gloss over becomes apparent, and through it the beauty of this wine.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature	This wine is best accompanied by food that will complement its delicacy, for example rabbit. Serve at 10–13°C.
Best drinking	2015-2025