



Tasting Notes 2014 10X Chardonnay



Vintage	The 2014 vintage was one of the lowest yielding on record. This was the result of the cold and wet conditions in mid November 2013 that seriously impacted fruit set during flowering. The cool, wet spring was followed by a warm and dry summer which, together with the low yields (our Pinot Noir and Chardonnay averaged 2.3 t/ha or less than 1 t/acre), resulted in great concentration and flavour.
Vineyards :: Clones	Osborn (94%), Wallis (6%) :: P58 (100%)
Harvest date :: Yield	Hand picked 13 March 2014 :: 3.6 tonnes/ha (1.5 t/acre, ~21.6hl/ha)
Brix :: pH :: TA	22.3° (12.4° Baumé) :: 3.38 :: 6.7 g/l
Winemaking	Grapes hand-harvested in mid March, whole bunch pressed and the unsettled juice was transferred to 12.5% new French oak barriques. Fermentation by indigenous yeasts preceded a partial malolactic fermentation in spring and regular stirring of lees was carried out over a 10 month barrel maturation. Bottled after light fining and filtration.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	10 months :: 12.5% new French oak (medium toast; very tight grain; François Frères, Chassin)
Malolactic	Complete (80%)
Residual sugar	Dry (0.57 g/l)
Finished pH :: TA	3.34 :: 5.9 g/l
Alcohol	13.2% (7.8 standard drinks/750ml bottle)
Production	387 dozen :: bottled 13 February 2015 :: screwcap
Release date	June 2015

TASTING NOTES Ten Minutes by Tractor's entry level 10X range has always aimed higher than most; indeed, the winemaking applied here shows no hint of compromise. These are simply wines for different occasions, designed to be drunk more casually, and earlier, than the decidedly more challenging and robust single vineyard bottlings.

As the point of entry into the full Chardonnay range, this is a great slice of the house style. Vivid notes of nectarine, honeydew melon and spice permeate the aroma, along with edges of dried herb. It's a vibrant aroma but not without savouriness; indeed, the sinewy spice so much in evidence in the estate and single vineyard wines is here, too.

Upon tasting, there's a particular textural caress that makes an immediate impression. It starts soft and builds toward a gently modulated feel, like running one's hands along a piece of wood that's been rubbed smooth in parts, not in others. Lovely grip graces the after palate and tightens flavours that exist across a spectrum of stonefruit, caramel and spice. If this sounds delicious - it is. Complexities notwithstanding, this is a wine tilted towards immediate enjoyment, and there are few barriers to attaining it here.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature	The most casually enjoyable Chardonnay in the range, this would pair well with pork served with a calvados jus and pumpkin. Serve at 7–10°C.
Best drinking	2015-2022