



Tasting Notes 2014 Wallis 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 (overall we averaged 2.1 t/ha or less than 1 t/acre), resulted in great concentration and flavour.
Vineyards :: Clones	Wallis (100%) :: P58 (100%) [Tree Block]
Harvest date :: Yield	Hand picked 13 March 2014 :: 3.2 tonnes/ha (1.3 t/acre, ~19.2hl/ha)
Brix :: pH :: TA	22.1-22.4° (12.3-12.4° Baumé) :: 3.2 :: 9.6 g/l
Winemaking	Grapes hand-harvested in mid March, whole bunch pressed and the unsettled juice was transferred to 20% 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 :: 20% new French oak barriques (medium/elegant toast; extra/very tight grain; Sirugue, François Frères)
Malolactic	Partial (86%)
Residual sugar	Dry (0.60 g/l)
Finished pH :: TA	3.16 :: 7.6 g/l
Alcohol	13.6% (8.0 standard drinks/750ml bottle)
Production	299 dozen :: bottled 13 February 2015 :: screwcap
Release date	June 2016

TASTING NOTES

The Wallis vineyard produces a very particular expression of Chardonnay that, each year, stands out in the Ten Minutes by Tractor range. It has a high toned finesse that is immediately recognisable when placed alongside the muscular McCutcheon wine, and this architectural filigree is one of the wine's principal pleasures.

The nose here, for example, is immediately expressive of minerals as much as herbs and citrus - it has a curiously piercing note of struck flint that provides a beautiful edge to the wine's aroma. Smelling this is like exploring a rock-strewn road on a bright winter's day - lines are etched and sensations sharpened, the whole bright and cool at the same time. There are deeper wells of aroma here, but these remain firmly recessed.

Until the palate, that is, which shows how flavoursome this wine truly is. Although it never loses its sheen of minerality, there is a depth of flavour in the mouth that fills the wine's line satisfyingly well. Entry is precise and lemon-tinged, leading to a mid-palate that swells with slick mouthfeel and butterscotch delight. Texture asserts through the after palate, with a nice cat's tongue rasp of phenolics atop vanilla and spice flavours. A gentle, reverberant finish.

Julian Coldrey [March 2016, commissioned by TMBT]

Food :: Temperature	A brilliantly performed, distinctive wine that will go well with ravioli stuffed with artichokes and mascarpone. Serve at 10–13°C.
Best drinking	2016-2026