



Tasting Notes 2017 Estate Chardonnay



Vintage	Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March. Yields are down because of the problems around flowering but summer and early autumn saw long, slow ripening – perfect for our Pinot Noir and Chardonnay.
Vineyards :: Clones	Kentucky (51%), Judd (32%), Wallis (8%), McCutcheon (6%), Osborne (3%) :: I10V1 (55%), P58 (45%)
Harvest date :: Yield	Hand picked 4 March-3 April 2017 :: 3.2 tonnes/ha (1.3 t/acre, ~19.2hl/ha)
Brix :: pH :: TA	21.4-22.6° (11.9-12.6° Baumé) :: 3.20-3.28 :: 6.1-8.2 g/l
Winemaking	Grapes hand-harvested from early March to early April, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in 15% new oak, some 228 litre French oak barrels, some 600 litre Austrian oak barrels. A 10 month aging in barrel with no bâtonnage to keep wines fresher and more taut. Natural partial (43%) malolactic fermentation before bottling unfinned and filtered.
Winemakers	Sandro Mosele, Martin Spedding
Aging :: Oak	10 months :: 15% new 228 litre French oak barrels (light toast; tight grain; Sirugue) and 600 litre Austrian oak barrels (light toast; Stockinger)
Malolactic	Partial (43%)
Residual sugar	Dry (0.75 g/l)
Finished pH :: TA	3.26 :: 7.3 g/l
Alcohol	12.5% (7.4 standard drinks/750ml bottle)
Production	759 dozen :: bottled 3 December 2018 :: screwcap
Release date	Not yet released

TASTING NOTES A stylistic step forward, this 2017 Estate Chardonnay is a markedly divergent wine to those before it. Immediately more vital, more delicate and elegant, with lemon and white peach characters on a taut and cool palate. Sophistication writ large, if just a bit shy.

Andrew Graham [February 2019, commissioned by TMBT]

Food :: Temperature Oysters with shallot vinaigrette. Serve at 10–13°C.
Best drinking 2019-2027

REVIEWS