



2003 10X Chardonnay



The Vineyard...

An early vintage. An extended wet flowering period reduced potential yields. Warm, dry conditions over summer and low disease pressure allowed the fruit to ripen well. Some vignerons believe this to be an exceptional vintage.

Brix::pH::TA 22.2-23.3° (12.3-12.9° Baumé) :: 3.24-3.31 :: 7.9-9.7 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: P58, I10V1, I10V5
 Harvest date 27-29 March & 10 April 2003
 Yield 2.99 tonnes/ha (1.2 t/acre, ~17.9hl/ha)

The Winery...

Winemakers :: Richard McIntyre

Winemaking Hand harvested, de-stemmed and crushed, pressed, settled with enzyme and racked to barrel. 100% wild yeast ferment in 30% new oak with 100% MLF. 11 months in barrel with regular lees stirring before a light gelatine fining and filtration at bottling under screwcap.

Alcohol 13.0% (7.7 standard drinks/750ml bottle)
 Residual sugar Dry (1.9 g/l)
 Malolactic 100%
 Aging::Oak 11 months :: 30% new French oak (Sirugue, Gillet, Rousseau)
 Production Bottled 24 March 2004 :: screwcap
 Finished pH::TA 3.52 :: 6.4 g/l

The Tasting Room...

Release Date :: October 2005

Tasting notes For the first time under screwcap, ensuring no problems of cork taint or random oxidation, this wine shows the benefits of the long, warm ripening conditions of the 2003 vintage, with ripe grapefruit, nectarine and peach on the nose, supported by well integrated, subtle oak and some savoury notes from complexing winemaking, including barrel ferment and some extended time on lees. On the palate the stone fruit character is tempered by savoury, nutty oatmeal flavours, textural mid-palate and a round, creamy finish - long, with a citrusy acidity that cuts through the richness of the wine.

Food::Temperature A perfect match for lobster ravioli or pan seared scallops. Serve at 7-10°C.
 Best drinking Drinking well now, best 2008-2010

Elegant white peach, melon and nectarine; good texture and length; downplayed style still developing. Drink 2009.

89 :: James Halliday :: 2006 Australian Wine Companion

Silver :: 2004 :: Victorian Wines Show