



2004 Wallis Vineyard Chardonnay



The Vineyard...

A very dry season with the hottest December on record. Dry, cool conditions prevailed over the growing season. Vintage was late but the fruit achieved optimum ripeness and flavour intensity.

Brix::pH::TA 23.4° (13.0° Baumé) :: 3.10 :: 9.6 g/l
 Vineyards::Clones Wallis :: P58
 Harvest date 12 April 2004
 Yield 12.0 tonnes/ha (4.9 t/acre, ~72.0hl/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. 10 months in barrel with regular lees stirring before a light gelatine fining and filtration at bottling.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)
 Residual sugar Dry (1.3 g/l)
 Malolactic 100%
 Aging::Oak 10 months :: 30% new French oak (Sirugue, Gillet, Rousseau)
 Production Bottled 27 March 2005 :: screwcap
 Finished pH::TA 3.40 :: 6.2 g/l

The Tasting Room...

Release Date :: April 2006

Tasting notes Similar pale green gold colour to the McCutcheon Chardonnay, but with a much more elegant and restrained style. On the nose showing lemon, lime, blossom, white nectarines and honeysuckle. On the palate, white stone fruit is balanced beautifully by fine, crisp acidity, restrained oak spice and terrific length. A classy wine that combines intensity and finesse to great advantage.

Food::Temperature Drink with a perfect corn fed free range roast chicken or a great spaghetti marinara. Serve at 10–13°C.
 Best drinking Drinking well now, best 2007–2010

Reviews...

In a quest to promote single vineyard characteristics, Mornington Peninsula enterprise Ten Minutes by Tractor has produced individual chardonnays from the Wallis and the McCutcheon vineyards. Both crops were harvested, vinified and handled in the winery in exactly the same manner, the only differences being those particular to each vineyard. The result is two outstanding regional wines of superb quality: a finer, more elegant Wallis, and a richer, more opulent McCutcheon. I prefer the Wallis but only by a whisker. It has honeyed, nutty and peachy characteristics of delicious complexity, a fine, smooth texture, and a fragrant, ultra-long finish. Delicious. Ageing? Drink over two years plus. Food ideas: Snapper; rockling.

5 stars :: Ralph Kyte-Powell :: 12 September 2006 :: The Age Epicure

The 2004 Wallis Vineyard Chardonnay is a contrasting style [to the McCutcheon Vineyard Chardonnay]; paler, lighter, leaner and more mineral, with straw-like, earthy, almost rocky smells and a delicate but intense and focused palate. More Chablis-like, perhaps.

Huon Hooke :: 5 August 2006 :: The Age Good Weekend

Light straw-green; in very similar style [to 2004 McCutcheon Chardonnay]; fine, elegant and long nectarine and grapefruit; a very pure, restrained style. Drink 2014.

95 :: James Halliday :: 2007 Australian Wine Companion