



Tasting Notes 2007 McCutcheon Chardonnay



Vintage	A dry winter was followed by a cool spring and early budburst. Some vineyards were hit by frost and hail reducing potential crop load. Poor fruit set was reported throughout the region. Summer was warm with intermittent rainfall in December and January. A low yield with small concentrated berries.
Vineyards :: Clones	McCutcheon :: P58, I10V1, I10V5
Harvest date :: Yield	21 March 2007; hand picked :: 6.7 tonnes/ha (2.7 t/acre, ~40.2hl/ha)
Brix :: pH :: TA	22.6° (12.6° Baumé) :: 3.38 :: 7.3 g/l
Winemaking	Whole bunch pressed. Wild yeast fermented in 33% new oak. Partial MLF. Lees aged and stirred for 11 months. Bottled after fining and sterile filtration.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	11 months :: 33% new French oak (medium toast Vosges, Allier & Chatillon from Sirugue & François Frères)
Malolactic	Partial
Residual sugar	Dry (0.68 g/l)
Finished pH :: TA	3.42 :: 5.6 g/l
Alcohol	12.8% (7.6 standard drinks/750ml bottle)
Production	229 dozen :: bottled 22 February 2008 :: screwcap
Release date	November 2008

TASTING NOTES

The McCutcheon Vineyard is on the southern slopes of Main Ridge with a north-easterly and easterly aspect. Chardonnay was planted here in 1993 and consistently produces an elegant, rounder style with layers of flavours and complexity. Bright pale gold in colour with a rich, intense nose of lemon and grapefruit, a touch of toasted hazelnuts, coconut rough and buttered popcorn, supported by fine grained, classy spicy oak. On the palate, the wine shows savoury complexity, citrus and a touch of white stone fruit and fejoa and delicious mouth-coating slippery glycerols. Crisp acid and layers of flavour balance the texture, length and richness of this multi faceted wine.

Food :: Temperature	Terrific with freshly caught lobster grilled on the BBQ and served with a good roast garlic aioli. Serve at 10–13°C.
Best drinking	Drinking well now, and will continue to evolve through 2012-2015

REVIEWS

I'm pretty sure that this is no longer the current release but I thoroughly enjoyed drinking it so I'm popping a review onto the site. This is a toasty, funky, salty wine. It's tight and powerful – you'd almost call it 'grippy' – with strong flavours of yeast, milk powder, peach and brine. It has decent persistence but I suspect, given time, that it will flesh out further. It walks on the wild side – in a good way. Drink: 2011 - 2016

93 :: *Campbell Mattinson :: October 2010 :: winefront.com.au*

All the concentration of Meursault. Creamy stone-fruit core lifted by fresh, zesty acidity and spice. Balanced, long, complex. Drink now-2018.

18.5 :: *Andrew Catchpole :: February 2010 :: Decanter*

A very complex wine, with deliberately funky barrel ferment aromas leading into a mineral/savoury palate of considerable depth. Very different to Wallis Vineyard.

94 :: *James Halliday :: August 2009 :: 2010 Australian Wine Companion*

This is a very subtle, elegant wine. It's the sort of wine you wouldn't enter in a wine show, to my way of thinking, as it would tend to get lost in the midst of a session of power tasting. Maybe that is selling wine judges short- anyway, this is a terrific wine. Harmonious, delicate, with pear, citrus, fine oatmeal, spice and a faint edge of honey adding to the impression of complexity. It's very long and beautifully judged in terms of ripeness, flowing on to a seamless finish. I took a while to come around to this but I'm fully convinced now. Top stuff. Drink 2010-2014

94 :: *Grant Dodd :: 20 March 2009 :: thewinningpro.com*