



Tasting Notes 2008 McCutcheon Chardonnay



Vintage Adequate rainfall during winter and spring replenished soil moistures and kicked off the growing season really well. Cool to mild conditions during October and November followed by a warmish December were next to ideal. Timely rainfall in December freshened up the vineyards. A burst of heat in January and an extended period of heat in early March accelerated the vintage, though not negatively; in fact, excellent vintage conditions allowed above average yields without impacting quality or Main Ridge characteristics.

Vineyards :: Clones McCutcheon :: P58, I10V1, I10V5
Harvest date :: Yield 20-21 March 2008; hand picked :: 6.6 tonnes/ha (2.7 t/acre, ~39.6hl/ha)
Brix :: pH :: TA 23.5° (13.1° Baumé) :: 3.30 :: 8.9 g/l
Winemaking The grapes were hand harvested and whole bunch pressed. Wild yeast fermented in 33% new oak. Partial MLF. Lees aged and stirred for 9 months. Bottled after fining and sterile filtration.
Winemakers Richard McIntyre & Martin Spedding
Aging :: Oak 9 months :: 33% new French oak (medium toast Vosges/Allier/Chatillon from Sirugue/François Frères)
Malolactic Partial
Residual sugar Dry (0.75 g/l)
Finished pH :: TA 3.51 :: 6.7 g/l
Alcohol 13.8% (8.2 standard drinks/750ml bottle)
Production 203 dozen :: bottled 23 February 2009 :: screwcap
Release date October 2010

TASTING NOTES

The aroma is fine, with a good thrust of pure citrus fruit, followed by characters like oatmeal and spice. It certainly has a different sense of balance from the Wallis, but as with that wine it embodies a sophisticated sense of containment. It's powerful for sure; there's also a delicacy here that is completely beguiling, like detailed white-on-white embroidery that one only sees properly at close range. As with crisp white linen, the aroma is expressed in cool tones - more so than the Wallis - with lean oak and fruit flavours that sit squarely in the citrus, rather than stonefruit, spectrum.

Entry is calm and collected, beginning with a sharp cut of cold minerals before introducing aspects of citrus, mealiness and vanilla ice cream. This is definitely a muscular wine on entry, which makes a lovely caress of viscosity from mid palate onwards both unexpected and welcome. This rounded mouthfeel enables sharp fruit flavours to sing out with striking intensity, turning pithy through the after palate and refreshing on the finish, all framed by a notably fine texture. There's a real narrative to this wine's flavour progression, as clean as it is well articulated. There's also a sense of complexity that is only just emerging. Beautiful cool climate Chardonnay for lovers of fine things.

Food :: Temperature Certain to be perfect with the best crayfish King Island can provide and a special friend; candlelight optional. Serve at 10-13°C.

Best drinking This wine can surely take a good deal of bottle age to its advantage, and should become even more wildly expressive over the next few years. Now-2015

REVIEWS

Sceptical about single site influence? Try this or its sibling Wallis Vineyard, picked three days apart, and you'll find fascinating subtleties between the fruit spectrums of each - the Wallis more yellow peachy to loquat, the McCutcheon more white stone fruits, with less obvious oak. Both are lively, fulfilling and distinctive chardonnays.

5 stars :: Tony Love :: 15 March 2011 :: taste.com.au

McCutcheon is one of two single-vineyard chardonnays, from Mornington's Main Ridge, produced at Ten Minutes by Tractor. It's a great example of modern Australian cool-climate chardonnay making. The grapes are hand harvested and whole-bunch pressed, ensuring minimal pick of tannins from the skins. The process preserves the purity of varietal flavour and gives the wine delicacy, despite the intense flavours. Fermentation and maturation in oak barrels (33 per cent new) builds texture and subtle flavours around the core of fruit, creating a brilliant, fresh wine of great complexity. The wine has sufficient body and richness to carry rich Christmas seafood like prawns and lobster.

Chris Shanahan :: 12 December 2010 :: chrisshanahan.com

Ten Minutes by Tractor's original vineyards, Judd, Wallis and McCutcheon, are only a short tractor ride apart, hence the name. The 2008 McCutcheon delights on the nose with a gamut of enticing aromas: oatmeal, matchstick and citrus. On the palate it slowly unfurls to reveal a wine with a powerful character.

Sally Gudgeon :: December 2010 :: Qantas Magazine

Its fine backbone of structured minerality makes it the highlight of the winery's single vineyards in this vintage. Pretty and elegant, there are notes of white peach blossom, lemon and grapefruit along the way.