



Tasting Notes 2010 McCutcheon Chardonnay



Vintage 2010 was a kind vintage beginning with good winter and spring rainfall, warm temperatures through August and September saw good budburst. Although October was marginally cooler than usual, November and December warmed up providing perfect conditions for the “Grand Growth” phase (a rapid growth phase which begins when the plant switches from vegetative to reproductive mode) and also for flowering and fruit set. February and March were warmer than average and the ripening period rolled along without any great concern, resulting in an early vintage with very high quality fruit.

Vineyards :: Clones

McCutcheon :: P58 [Long Block]

Harvest date :: Yield

Hand picked 25 March 2010 :: 4.5 tonnes/ha (1.8 t/acre, ~27.0hl/ha)

Brix :: pH :: TA

22.5° (12.5° Baumé) :: 3.31 :: 9.3 g/l

Winemaking

The grapes were hand-harvested throughout the final week in March, whole bunch pressed and the unsettled juice was transferred to 30% new French oak barriques. Fermentation by indigenous yeasts preceded a complete malolactic fermentation in spring and regular stirring of lees was carried out over a 10 month barrel maturation. Bottled unfinned after filtration.

Winemakers

Richard McIntyre & Martin Spedding

Aging :: Oak

10 months :: 30% new French oak (medium toast Allier & Chatillon from Sirugue)

Malolactic

Complete (93%)

Residual sugar

Dry (0.58 g/l)

Finished pH :: TA

3.58 :: 5.8 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

129 dozen :: bottled 21 February 2011 :: screwcap

Release date

June 2012

TASTING NOTES

McCutcheon always shows a richer variation on Ten Minutes by Tractor Chardonnays, with greater weight and body to its flavours. 2010 is no exception. Give the nose a few moments to open up and a range of rich flavours emerge. Mandarin peel, green apple, white peaches, herbs. This is immediately complex and forward in a way Wallis isn't, swapping a sense of etched detail for generosity and curvaceousness. Oak expression is more tilted towards vanilla than spice, which matches the fruit's aroma profile well.

The palate is massively impactful, with a sense of tangible power on entry. There are gobs of intense, fresh fruit that immediately hit the tongue. Unlike Wallis, this positively reaches out for the drinker and dances a seductive, earthy dance in full view. That sense of fruit freshness is one of the best features of this wine, adding vitality to a rich flavour profile that might otherwise seem overly worked. As it is, an excellent interplay of lively fruit, rich oak and caramel, adult herbs and textural grip. The palate gets softer as it progresses, more pastel in tone, throwing increasingly pretty flavours across the tongue, winding around each other, twisting and turning through the after palate. Texture is the highlight of the after palate and finish, scraping across the tongue with delicious grip and aromatic, herbal flavours. A really impressive wine, full of complex flavours and styled with an adult sense of gratification. Serve it at the height of the dinner party.

Julian Coldrey [April 2012, commissioned by TMBT]

Food :: Temperature

Roast chicken stuffed with lemon, garlic and herbs. Serve at 10–13°C.

Best drinking

2012-2020

REVIEWS

Where vanilla meets spicy, reductive-like matchstick aromas. An attractive, if not en-vogue bouquet that leads into a supple-textured mouthful of generous yet freshly fruited chardonnay – think white flesh stone fruits on the cusp of firmness, contained within a vanilla oak-tinged, pillowy, elegant, elongated dart shape of wine. Flavours are mellow and meshed, it's so trim and prim it feels almost Stepford-like in its orderliness. This will be appealing to many, and undoubtedly it shows as a classy act. In great shape right now. Drink 2013-18.

93 :: Mike Bennie :: 14 January 2013 :: winefront.com.au

An almost contradictory style here: this has a fresh nose that offers citrus and bright nectarine fruit aromas, some flinty notes too. The palate has a taut core of deeply set acidity and phenolic structure, with an open-knit, fleshy layer around the edge; really smooth and mouth-filling style.

93 :: Nick Stock :: November 2012 :: 2013 Good Wine Guide

Like its siblings, hand-picked, whole bunch-pressed and wild-fermented in a mix of new and used French barriques, and matured therein for 10 months. Bright green-gold; an immaculately balanced and textured palate, with white peach, nectarine and creamy cashew notes running through to a long and distinguished finish and aftertaste. Drink by: 2019.

95 :: James Halliday :: July 2012 :: 2013 Australian Wine Companion