



Tasting Notes 2010 Wallis 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 Wallis :: P58 [Tree Block]
Harvest date :: Yield Hand picked 22 March 2010 :: 4.1 tonnes/ha (1.7 t/acre, ~24.6hl/ha)
Brix :: pH :: TA 23.2° (12.9° Baumé) :: 3.29 :: 7.7 g/l
Winemaking Grapes 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 partial malolactic fermentation in spring and regular stirring of lees was carried out over a 10 month barrel maturation. Bottled after light fining and filtration.
Winemakers Richard McIntyre & Martin Spedding
Aging :: Oak 10 months :: 30% new French oak (medium toast Allier & Chatillon from Sirugue)
Malolactic Partial (44%)
Residual sugar Dry (0.56 g/l)
Finished pH :: TA 3.48 :: 6.5 g/l
Alcohol 13.5% (8.0 standard drinks/750ml bottle)
Production 134 dozen :: bottled 21 February 2011 :: screwcap
Release date June 2012

TASTING NOTES

The Wallis vineyard is typically the finest, most high toned expression of Chardonnay in the range. In 2010, an exceptional vintage by any measure, this wine takes its durable qualities to the extreme. Compared to the already excellent Estate wine, smelling this is like seeing clearly for the first time. Details that were somewhat veiled become crystal clear, silver etched on a white background, causing one to lean in and look more closely. Having said that, all the things that make the Estate delicious are here, and this is clearly a wine that's part of the Ten Minutes by Tractor family. The aroma has citrus and stone fruit notes alongside ultra-complex oak and winemaking influences. It's high toned and quite piercing, an atmosphere of cymbals and muted trumpet, intense and harmonious. This takes everything up several notches: definition, finesse, complexity. There is a wintery white character to the aroma that is ultra-fine, piercing without being an affront in terms of intensity. The more you look, the more there is to see in this wine's aroma.

The palate is correspondingly well defined. Finesse and detail best describe the flavours, although there's tremendous impact and intensity to their expression. Indeed, this is the high powered intellectual of the family, painting with detail and energy, impatient for the drinker to see more deeply. Citrus and stonefruit cut a path down the palate, around which swirl a range of spiced, nutty, vanilla and caramel notes. It's both delicate and powerful, ephemeral and persistent, thirst quenching and intellectual.

Quite a performance, then, the sort that suits an intimate gathering of like-minded enthusiasts more than a crowd looking to be seduced. This is a wine that demands your attention, not the other way around.

Julian Coldrey [April 2012, commissioned by TMBT]

Food :: Temperature Perfect with poached chicken breast and lemon-basil sauce. Serve at 10–13°C.
Best drinking 2013-2023

REVIEWS

A flinty edge to this very complex and compelling chardonnay that shows a little sulphidic edge, citrus and a neat, buttery layer too. Smooth and even, the oak is nicely played here, good weight and drive, citrus, melon and stone fruit flavours sit fresh and deep. Some time to run yet.

94 :: *Nick Stock* :: November 2012 :: 2013 Good Wine Guide

Medium yellow colour. A subdued bouquet of toasted nut aromas. The palate is soft and rounded with mealy, nutty, savoury characters dominant. A little honey comes through on the nose. Good length and line. Good texture too. A leaner, more restrained style than the McCutcheon, but more focused and penetrating and I suspect will live longer. Drink 2012-2020.

93 :: *Huon Hooke* :: 2 October 2012 :: huonhooke.com