



Tasting Notes 2011 Wallis Chardonnay



Vintage After a decade of warm and dry conditions the 2011 vintage broke the drought with over 600 mm of rain during the growing season versus an average of 350mm, the cool and wet conditions resulted in our latest harvest on record (16 April v 2 April average). Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening (second longest veraison interval, 68 days v 57 day average).

Vineyards :: Clones Wallis :: P58 [Tree Block]
Harvest date :: Yield Hand picked 15 April 2011 :: 2.7 tonnes/ha (1.1 t/acre, ~16.2hl/ha)
Brix :: pH :: TA 22.1° (12.3° Baumé) :: 3.25 :: 9.6 g/l
Winemaking The grapes were hand-harvested through the third week of April, whole bunch pressed and the unsettled juice was transferred to 25% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (45%) malolactic fermentation in spring and regular stirring of lees was carried out over a 9 month barrel maturation. Bottled unfiltered after filtration.
Winemakers Richard McIntyre, Martin Spedding, Jeremy Magyar
Aging :: Oak 9 months :: 25% new French oak barriques (elegant/medium toast; extra tight/very tight grain; Chatillon, Tronçais; Sirugue, François Frères)
Malolactic Partial (45%)
Residual sugar Dry (0.52 g/l)
Finished pH :: TA 3.36 :: 7.3 g/l
Alcohol 13.0% (7.7 standard drinks/750ml bottle)
Production 187 dozen :: bottled 26 February 2012 :: screwcap
Release date June 2013

TASTING NOTES

The Wallis vineyard typically affords the most delicate expression of Chardonnay in the Ten Minutes by Tractor portfolio, so in a cool year like 2011, the question becomes: how far will growing conditions push the site's natural style? The answer is: excitingly far. The 2011 Wallis retains all the finesse for which this label is known, but the vintage's extraordinary nature has produced an almost archetypal wine. The aroma presents a collection of notes primarily in the upper registers. Foremost amongst them is a sense of minerality, part powder and part perfume, that recalls fine fragrance. This is a first spray of your favourite summer eau de toilette, invigorating and complex, so precisely layered it seems designed that way. Alongside, there's the smell of white flowers, delicate spice and, finally, hits of the citrus fruit that finds its full expression on the palate.

Vibrant grapefruit pith and white peach are foremost on the palate, introducing a fine collection of flavours. If this gives an inch or two to the McCutcheon in power, it compensates by way of the poise it achieves in placing each flavour on the tongue in a precise composition. The way this flows down its line is easy and delicate, valuing subtlety above brute force, a dancer amongst athletes. There's no shortage of fruit intensity, though, as the lengthy finish attests. Julian Coldrey [January 2013, commissioned by TMBT]

Food :: Temperature Pair with food that will complement its finesse, such as a fillet of fine white fish with beurre blanc and asparagus. Serve at 10–13°C.
Best drinking 2013-2022

REVIEWS

'The best worst vintage we ever had' Campbell Mattinson

If ever there was a wine to attest to just how good the best 2011 releases are, it is this Chardonnay. Produced by the detail focused Ten Minutes by Tractor, there is a purity and elegance here that perfectly fits a cool and wet vintage - its what you'd want your Chardonnay to look like in 2011. Think whipped cream, white flowers and grapefruit, the palate lean, long and sculpted like a long distance runner, stripped of fat, leaving a racer underneath. It doesn't have the sunny richness or power of the 2010, and indeed it is snappy and very dry, yet the length and vitality make it an absolute winner. Such a lean and acid-driven Chardonnay isn't going to be for everyone, but I loved this. Standout Chardonnay. Drink 2014-19.

95 :: Andrew Graham :: June 2014 :: ozwinereview.com

Here there is a much riper mouthfeel, white peach, melon and fig all in a creamy web. Given that both the individual vineyard chardonnays are made in the same way, a spectacular demonstration of terroir at work, and Montrachet at play. Drink by: 2021.

96 :: James Halliday :: July 2013 :: 2014 Australian Wine Companion