



Tasting Notes 2015 Wallis Chardonnay



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	Wallis (Tree Block 100%) :: P58 (100%)
Harvest date :: Yield	Hand picked 13-18 March :: 6.26 tonnes/ha (2.5 t/acre, ~37.6hl/ha)
Brix :: pH :: TA	22.2° (12.3° Baumé) :: 3.13-3.14 :: 8.7-9.45 g/l
Winemaking	Grapes hand-harvested in mid March, whole bunch pressed and the unsettled juice was transferred to 17% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (39%) malolactic fermentation in spring and regular stirring of lees was carried out over a 10 month barrel maturation. Bottled unfinned after filtration.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	10 months :: 17% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Partial (39%)
Residual sugar	Dry (0.80 g/l)
Finished pH :: TA	3.11 :: 8.0 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	297 dozen :: bottled 15 March 2016 :: screwcap
Release date	March 2017

TASTING NOTES

Of all the estate wines, the Chardonnay from Wallis seems to walk the tightrope between weight and delicacy the best. It's the Goldilocks Chardonnay, sitting in between the never-ending power of McCutcheon or the sunny warmth of Judd. A particular feature of this wine is how the extra acidity gives it an almost understated power – a slow build of mealy weight, counterpointed by acidity heading more towards grapefruit than pure citrus. A wine of latent power, and with a shape that suggests it will be long lived.

Andrew Graham [February 2017, commissioned by TMBT]

Food :: Temperature	Of all the single vineyard Chardonnay releases this is the wine you could drink on its own – that balance makes it an easy drink straight out of the fridge. Serve at 10–13°C.
Best drinking	2017-2027

REVIEWS

Medium to full yellow colour, with a developed but still primarily lemony bouquet with background nut and marzipan touches. A big, generous, full-bodied wine with lots of spicy, toasty oak. The finish is lively and penetrating, with firm, elevated acidity. A leaner style than this maker's other vineyard wines. Drink 2017-2026.

93 :: *Huon Hooke* :: April 2017 :: huonhooke.com

This wine gives the starkest textural contrast of all the Single Vineyard wines. The nose has nectarine, wood smoke and lemon zest before tightly bound stone fruits show themselves as the first impression on the palate before being quickly corralled by a grapefruit and lemon laden acidity that slowly builds with an almond meal complexity before a return of the white peach and fuller nectarine fruit. A delicious wine that has plenty of cellaring potential. Drink 2017-2028.

95 :: *Patrick Eckel* :: April 2017 :: winereviewer.com.au

Of the three single vineyard 2015 releases, this comes across as the sensitive soul. I just wanna give it a cuddle. Looks can be deceptive - just like kids. Take a whiff and you get the sense of that caring, soft individual but there's another side to its personality. To taste and its firm. A firmness many folk would find endearing. Ball grabbing if you will. I get the sense it's looked at me with a clenched fist but I can't help but be a fan of its unique approachability. A whiff of lemon meringue tart and lemon juice. Fresh green apple zeal with a raw cashew appearing to push the buttons from behind. Lovely use of oak - gee I love Chardonnay and here's a reason why. Drink now to ten years.

94 :: *Steve Leszczynski* :: April 2017 :: qwinereviews.com

This borders into tart territory. The fruit is ripe but the acidity was into challenging territory. It will require patience or a preference for high acid-style chardonnay, or both. Which is to to in any way dismiss it; you'd reckon it has a good future ahead. Lactose, lemon curd, meal and tart grapefruit/fennel characters. Excellent length. Mouthfeel is just starting to form, but has a fair way to go. Drink 2019-2014+.

92+ :: *Campbell Mattinson* :: April 2017 :: winefront.com.au