



Tasting Notes 2016 10X Chardonnay



Vintage After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest; 21 days shorter than average). The result was a dry and warm vintage with good yields.

Vineyards :: Clones Osborn (50%), Kentucky (32%), McCutcheon (18%) :: P58 (85%), 95 (8%), 96 (7%)

Harvest date :: Yield Hand picked 27 February-8 March 2016 :: 4.55 tonnes/ha (1.8 t/acre, ~27.3hl/ha)

Brix :: pH :: TA 22.4-23.2° (12.4-12.9° Baumé) :: 3.28-3.30 :: 6.3-7.6 g/l

Winemaking Grapes hand-harvested from late February to early March, whole bunch pressed and the unsettled juice was transferred to 10% 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 9 month barrel maturation. Bottled unfiltered after filtration.

Winemakers Jeremy Magyar, Richard McIntyre, Martin Spedding

Aging :: Oak 9 months :: 10% new French oak barriques (medium toast; tight/very tight grain; François Frères)

Malolactic Complete

Residual sugar Dry (1.4 g/l)

Finished pH :: TA 3.36 :: 5.4 g/l

Alcohol 14.0% (8.3 standard drinks/750ml bottle)

Production 743 dozen :: bottled 17 January 2017 :: screwcap

Release date June 2017

TASTING NOTES

From first sniff, this is a quintessential Ten Minutes by Tractor Chardonnay, with flashes of nougat, a drizzle of honey over white peach fruit. Despite the nose suggesting a big wine, this is actually more medium bodied than expected, the back end punctuated by grapefruit acidity, and delivering a wine that is less bombastic and more egalitarian than some of the Estate and Single Vineyard Chardonnay releases while retaining the classic house style. If anything, this will appreciate more time in bottle to grow through the finish.

Andrew Graham [June 2017, commissioned by TMBT]

Food :: Temperature Spaghetti carbonara but in the classic formula with pecorino, guanciale and no cream. Serve at 7-10°C.

Best drinking 2017-2025

REVIEWS