



Tasting Notes 2017 Wallis Chardonnay



Vintage Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March. Yields are down because of the problems around flowering but summer and early autumn saw long, slow ripening – perfect for our Pinot Noir and Chardonnay.

Vineyards :: Clones Wallis (Tree Block 100%) :: P58 (100%)
Harvest date :: Yield Hand picked 24 March 2017 :: 1.9 tonnes/ha (0.8 t/acre, ~11.4hl/ha)
Brix :: pH :: TA 22.4° (12.4° Baumé) :: 3.23 :: 7.5 g/l
Winemaking Grapes hand-harvested late March, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in 15% new oak, some 228 litre French oak barrels, some 600 litre Austrian oak barrels. A 10 month aging in barrel with no bâtonnage to keep wines fresher and more taut. Natural partial (88%) malolactic fermentation before bottling unfinned and filtered.
Winemakers Sandro Mosele, Martin Spedding
Aging :: Oak 10 months :: 15% new 228 litre French oak barrels (light toast; tight grain; Sirugue) and 600 litre Austrian oak barrels (light toast; Stockinger)
Malolactic Partial (88%)
Residual sugar Dry (0.42 g/l)
Finished pH :: TA 3.28 :: 7.1 g/l
Alcohol 12.5% (7.4 standard drinks/750ml bottle)
Production 206 dozen :: bottled 17 December 2017 :: screwcap
Release date Not yet released

TASTING NOTES Complexity is the name of the game with Wallis, and this iteration is another complete wine. Despite the firm grapefruit acidity that is the Wallis hallmark, there are layers of flavour here – subtle hints of oatmeal from the malolactic fermentation, the white nectarine fruit cloaked in tight by all this structure. Fresh, but not facile, I feel this is just waiting to unfurl in bottle.

Andrew Graham [February 2019, commissioned by TMBT]

Food :: Temperature Kingfish and scallop ceviche with chilli oil. A wonderfully fresh, light dish for a classically refreshing white. Serve at 10–13°C.

Best drinking 2019-2029

REVIEWS