



## Tasting Notes 2013 Estate Chardonnay



Vintage	After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage. A vintage of extremes - our wettest ever dormant interval; second driest floraison and veraison intervals; hottest ever veraison interval.
Vineyards :: Clones	Wallis (68%), Judd (16%), McCutcheon (16%) :: P58 (100%)
Harvest date :: Yield	Hand picked 13-26 March 2013 :: 6 tonnes/ha (2.4 t/acre, ~36.0hl/ha)
Brix :: pH :: TA	22.7-24.0° (12.6-13.3° Baumé) :: 3.3-3.46 :: 6.8-7.9 g/l
Winemaking	The grapes were hand-harvested through mid to late March, whole bunch pressed and the unsettled juice was transferred to 20% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (71%) malolactic fermentation in spring and regular stirring of lees was carried out over a 9 month barrel maturation. Bottled after light fining and filtration.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	9 months :: 20% new French oak barriques (medium toast; very tight grain; Sirugue [Allier], François Frères, Chassin)
Malolactic	Partial (71%)
Residual sugar	Dry (1.1 g/l)
Finished pH :: TA	3.31 :: 6.0 g/l
Alcohol	13.6% (8.0 standard drinks/750ml bottle)
Production	616 dozen :: bottled 20 February 2014 :: screwcap
Release date	June 2015

### TASTING NOTES

As the Estate wine, this shoulders the burden of best representing Ten Minutes By Tractor's house style. Without the quirks of each single vineyard bottling, this nonetheless sets a quality and stylistic bar for the range. It's also absolutely delicious.

The 2013 growing season was mostly warm and dry, and this is much in evidence here. The aroma is decidedly luscious and oozes ripe stonefruit, edges of citrus and the prickle of fresh herbs. Ripeness has been well controlled and the wine reads as totally fresh in terms of its fruit. The twist this year is in its generosity and fullness of flavour. Indeed, this smells decidedly hedonistic.

The palate follows through cleanly on this promise, with a fullness of weight and flavour that is most satisfying. It lands decisively on the tongue and the middle palate shows exciting expansiveness. There's no want of shape and structure, though - there's firm acid and a range of phenolic textures that tighten the after palate. Who hasn't admired, now and then, a generous proportion of figure when elegantly contained? This is a wine you can grab hold of. The finish is dry and firm and ricochets with notes of nectarine and butterscotch. Despite all this, great balance and interplay of fruit, texture and structure.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature	Pair with something equally generous and robust, poussin with chestnuts would be perfect. Serve at 10-13°C.
Best drinking	2015-2022

### REVIEWS

Despite 2013 being classed as a quite 'typical' vintage on the Peninsula, some of the whites can look just a big heavy. This '13 Estate Chardonnay certainly fits that category, though its not unappealing. Straw yellow coloured, it kicks straight into vanilla bean and light butterscotch in an open form. There's a rambunctiousness on nose and palate this vintage that isn't quite reined back in by acidity, with plenty of rich, ripe peach fruit and golden toasty oak, yet without that typical 10X acidity. Lots of flavour here, which still makes this a decent drink, though not quite the usual lofty heights. Best drinking: 2016-2018.

91 :: Andrew Graham :: June 2016 :: ozwinereview.com

Medium to light yellow hue, the bouquet malty, toasty, roasted almond-like and complex, with some buttery malo hints. Hints of sausagey charcuterie. It's rich and full in the mouth, with a touch of sweetness and an almost oily, high viscosity mouthfeel. There is an almost bitter touch of phenolic on the aftertaste. Very good wine. Drink 2016 to 2020.

91 :: Huon Hooke :: February 2016 :: huonhooke.com

Straw-green. Simultaneously bold and elegant. White peach, citrus, apple and woody, spicy oak. Textbook purity and balance. Drink by 2019.

93 :: James Halliday :: February 2015 :: winecompanion.com.au