

Ten Minutes by Tractor



2025 10X Chardonnay

Our Thoughts

Bright citrus, white nectarine, and perfumed floral notes bring a lovely freshness and vitality to this wine. As the palate glides through, there is a creamy mouthfeel, light and soft, key lime and biscuit crumb edges giving texture and grip. Delightful.

Vintage Comment

The 2025 vintage was magnificent. Moderate warm days, cool nights and dry conditions throughout the summer and autumn provided ideal ripening conditions. Healthy and balanced canopies across all sites produced wonderful flavours and acidity and excellent fruit quality.

Harvest Date :: Yield

Handpicked 24th February – 14th March
2025 :: 3.0 – 7.0t/ha

Vineyards

Osborn, Hunts Road, Mills, McCutcheon,
Judd Wallis and Gabrielle

Brix :: pH :: TA

21.6 – 21.96 :: 3.18 – 3.27 :: 7.5 – 8.8/L

Winemaking

Handpicked fruit was hand sorted, chilled down and then whole bunch pressed to stainless steel. Racked taking light fluffy less to a range of barriques and puncheons to undergo wild fermentation.

Some bâtonnage took place depending on batch balance and style before being blended, filtered and bottled.

Aging :: Oak

5 months :: 10% new French oak puncheons

Finished residual sugar :: pH :: TA

Dry :: 3.13 :: 7.4g/L

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

27th August 2025 :: screwcap

Food Pairing

Hazelnut and ricotta homemade gnocchi with burnt butter and sage sauce :: serve at 13 – 15°C

Best Drinking

2025 – 2035

