



Ten Minutes by Tractor

2019 Estate Chardonnay

Our Thoughts

An exotic nose of curry leaf and spice with hints of honeydew and flint form the backbone of this multiple site Chardonnay. While the acid is tight, it creates a strong drive through the palate that is met by bursts of citrus peel with a fine finish.

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter, and cooler temperatures in August and September, led to late budburst (our second latest) and flowering.

However, above average temperatures and low rainfall during summer meant an early veraison and harvest. The period between flowering and veraison saw our warmest ever average minimum and second warmest maximums. Veraison to harvest was our fourth warmest maximums and our driest (47mm v 136mm average). Five days of above average temperatures at the beginning of harvest compressed the vintage further. Yields are normal and fruit quality is outstanding.

Harvest Date :: Yield

Hand picked 5 – 20 March 2019 :: 5-8t/ha

Vineyards :: Clones

Kentucky (30%), Wallis (36%), McCutcheon (18%), Judd (16%) :: I10 (30%), P58 (57%), 95 (8%), 96 (5%)

Brix :: pH :: TA

21.6 - 22.68 :: 3.05 - 3.30 :: 8-11g/L

Winemaking

- Fruit was whole bunch pressed directly to oak and wild yeast fermented

- 9 months in barrel (15% new)
- Natural partial (24%) malolactic fermentation before bottling unfinned and filtered

Aging :: Oak

9 months :: 15% new oak (90% French, 10% Austrian), 28% in puncheon, remainder barrique

Finished residual sugar :: pH :: TA

1.1 :: 3.09 :: 7.6g/L

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

Bottled 13 February 2020 :: screwcap

Food Pairing

Pumpkin ravioli with burnt sage butter:: serve at 10-13°C

Best Drinking

2021-2029

