



Tasting Notes 2009 Estate Chardonnay



Vintage	Ironically, for a season that will be remembered for the devastation caused by the February 2009 bushfires, it was cool weather that defined the vintage "up the hill". Budburst was excellent but in mid November, just as flowering commenced, through into December, cool wet weather meant flowering and fruit set was poor resulting in very low yields. Main Ridge was less effected by the intense heat from mid January to early February; the rolling hills tend to hide the vines from afternoon heat loads and our predominately east-west running rows were less exposed to the extreme afternoon heat which caused most damage. The end result was low yields, great balanced acidity and intense flavours.
Vineyards :: Clones	Wallis (60%), McCutcheon (40%) :: P58 (76%), I10V5 (24%)
Harvest date :: Yield	Hand picked 6, 7, 8 April 2009 :: 4.9 tonnes/ha (2.0 t/acre, ~29.4hl/ha)
Brix :: pH :: TA	23.0-23.8° (12.8-13.2° Baumé) :: 3.25-3.3 :: 10.1-10.7 g/l
Winemaking	The grapes were hand-harvested through the first week of April, whole bunch pressed and the unsettled juice was transferred to 25% new French oak barriques. Fermentation by indigenous yeasts preceded a partial 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	Richard McIntyre & Martin Spedding
Aging :: Oak	9 months :: 25% new French oak (medium toast Allier, Vosges & Chatillon from Sirugue)
Malolactic	Complete (93%)
Residual sugar	Dry (0.67 g/l)
Finished pH :: TA	3.30 :: 5.7 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	744 cases :: bottled 3 February 2010 :: screwcap
Release date	1 June 2011

TASTING NOTES

As we step up the range from the 10X Chardonnay, the challenge becomes how to add more to a wine without upsetting the balance and poise of the entry level label. The answer provided by this wine is: add even greater complexity and ramp up the drive a notch, but don't break the fundamentals of what is a great house style.

The nose shows complex caramel and butter notes, not rich so much as deep. Layered on top are fruit aromas of white stonefruit and honeydew melon, themselves topped by a range of funky, savoury notes. There's a lot to smell here, all well arranged and integrated, but the conventional markers of quality aren't adequate to explain why the aroma is so magnetic, why it demands to be smelled over and over. The palate is as much of textural interest as it is flavour, and what makes the first impression is a certain fullness of palate weight and slipperiness of mouthfeel. It's a luxurious wine for sure, one that delivers its caramel and stonefruit flavours on a bed of satin sheets and down pillows. And yet it's not a blowsy wine at all, thanks to a strongly savoury thread that runs alongside the softer flavours, giving them bite and keeping the wine's flavour profile taut. Acid contributes to a lively after palate, and the finish winds up on a fabulously savoury twist, like the most refreshing of old fashioned cocktails.

Food :: Temperature	Poached salmon would go perfectly. Serve at 10–13°C.
Best drinking	2013-2018

REVIEWS

This is a multi-faceted wine with a rich bouquet of toasted nuts, butter, vanilla and caramel nuances. It's rich and full in the mouth, with satisfying weight and depth, complexity and detail, yet remains light on its feet.

95 :: Huon Hooke :: February/March 2012 :: Gourmet Traveller Wine

Looking fresh in the glass with a greenish tinge, the nose has complexity and composure, peach and nougat, oak spices and lemon custard. The palate's bright, assertive and convincing; flavours follow aromas through the lemon and peach spectrum, with spiced, honeyed complexity. Good balance too.

93 :: Nick Stock :: 1 October 2011 :: Good Wine Guide 2012

Light straw-green; a complex chardonnay with layered fruit flavours including some creamy cashew nuances, the oak balance impeccable. In some ways, middle ground between McCutcheon and Wallis. Drink 2016.

94 :: James Halliday :: 1 August 2011 :: 2012 Australian Wine Companion