



Tasting Notes 2010 Estate Chardonnay



Vintage	2010 was a kind vintage beginning with good winter and spring rainfall, warm temperatures through August and September saw good budburst. Although October was marginally cooler than usual, November and December warmed up providing perfect conditions for the "Grand Growth" phase (a rapid growth phase which begins when the plant switches from vegetative to reproductive mode) and also for flowering and fruit set. February and March were warmer than average and the ripening period rolled along without any great concern, resulting in an early vintage with very high quality fruit.
Vineyards :: Clones	Wallis (76%), McCutcheon (24%) :: P58
Harvest date :: Yield	Hand picked 22-25 March 2010 :: 4.1 tonnes/ha (1.7 t/acre, ~24.6hl/ha)
Brix :: pH :: TA	22.4-23.2° (12.4-12.9° Baumé) :: 3.26-3.33 :: 7.7-9.4 g/l
Winemaking	The grapes were hand-harvested throughout the final week in March, whole bunch pressed and the unsettled juice was transferred to 32% 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 10 month barrel maturation. Bottled after light fining and filtration.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	10 months :: 32% new French oak (medium toast Allier & Chatillon from Sirugue)
Malolactic	Partial (75%)
Residual sugar	Dry (0.44 g/l)
Finished pH :: TA	3.49 :: 6.0 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	359 cases :: bottled 17 March 2011 :: screwcap
Release date	Not yet released

TASTING NOTES The Estate wine provides a clear snapshot of the range and more than a taste of the high end.

Immediately complex, the nose is quite full in its aroma profile. The most immediately prominent notes are winemaking-related: nougat oak, butterscotch, oatmeal. This profile moves steadily, almost imperceptibly, into a fruit spectrum, starting with peach and ending up back at caramel via melon but there is an overall tautness and shape that never lets the aroma lose focus. So we get the best of both worlds: rich complexity and lithe shape.

The palate is intense and immediate, more fruit forward than the nose suggests. There's abundant flavour here, wrapped in a taut, mineral framework that sparkles and flows. Minerality is a controversial word in wine appreciation, but this clearly has that most sought after of Chardonnay components, a lovely firm mineral thrust that provides a savoury, adult foundation for rich, complex flavours. Structure is firm enough, with tasty acid and a clear textural dimension. The after palate and finish gently taper away, with caramel echoes to the last.

While the single vineyard wines (rightly) have more distinctive points of view, the Estate is precisely what it should be: a rounded, complete view of Ten Minutes by Tractor Chardonnay

Food :: Temperature	Sweet onion and goats' cheese tart, made with the richest of puff pastries. Serve at 10-13°C.
Best drinking	Now-2015