



## Tasting Notes 2010 McCutcheon Vineyard 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	McCutcheon :: P58 [Long Block]
Harvest date :: Yield	Hand picked 25 March 2010 :: 4.5 tonnes/ha (1.8 t/acre, ~27.0hl/ha)
Brix :: pH :: TA	22.5° (12.5° Baumé) :: 3.31 :: 9.3 g/l
Winemaking	The grapes were hand-harvested throughout the final week in March, whole bunch pressed and the unsettled juice was transferred to 30% new French oak barriques. Fermentation by indigenous yeasts preceded a complete malolactic fermentation in spring and regular stirring of lees was carried out over a 10 month barrel maturation. Bottled unfiltered after light filtration.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	10 months :: 30% new French oak (medium toast Allier & Chatillon from Sirugue)
Malolactic	Complete (93%)
Residual sugar	Dry (0.58 g/l)
Finished pH :: TA	3.58 :: 5.8 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	129 cases :: bottled 21 February 2011 :: screwcap
Release date	Not yet released

### TASTING NOTES

Those looking for a more luscious expression of Chardonnay will find it here. The McCutcheon always shows a richer variation on Ten Minutes by Tractor Chardonnay, with greater weight and body to its flavours. 2010 is no exception.

Give the nose a few moments to open up and a range of rich fruit flavours emerge. Mandarin peel, green apple, white peaches, herbs. This is immediately complex and forward in a way the Wallis isn't, swapping out a sense of etched detail for generosity and curvaceousness. The oak's expression is more tilted towards vanilla rather than spice here, which matches the fruit's aroma profile well.

The palate is massively impactful, with a sense of tangible power on entry. There are gobs of intense, fresh fruit that immediately hit the tongue. Unlike the Wallis, this positively reaches out for the drinker and dances a seductive, earthy dance in full view. That sense of fruit freshness is one of the best features of this wine, adding vitality to a rich flavour profile that might otherwise seem overly worked. As it is, an excellent interplay of lively fruit, rich oak and caramel, adult herbs and textural grip. The palate gets softer as it progresses, more pastel in tone, throwing increasingly pretty flavours across the tongue, winding around each other, twisting and turning through the after palate. Texture is the highlight of the after palate and finish, scraping across the tongue with delicious grip and aromatic, herbal flavours.

A really impressive wine, full of complex flavours and styled with an adult sense of gratification. Serve it at the height of the dinner party.

Food :: Temperature	Roast chicken stuffed with lemon, garlic and herbs. Serve at 10–13°C.
Best drinking	Now-2020