



## Tasting Notes 2010 Wallis 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	Wallis :: P58 [Tree Block]
Harvest date :: Yield	Hand picked 22 March 2010 :: 4.1 tonnes/ha (1.7 t/acre, ~24.6hl/ha)
Brix :: pH :: TA	23.2° (12.9° Baumé) :: 3.29 :: 7.7 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 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 :: 30% new French oak (medium toast Allier & Chatillon from Sirugue)
Malolactic	Partial (44%)
Residual sugar	Dry (0.56 g/l)
Finished pH :: TA	3.48 :: 6.5 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	134 cases :: bottled 21 February 2011 :: screwcap
Release date	Not yet released

### TASTING NOTES

The Wallis vineyard is typically the finest, most high toned expression of Chardonnay in the range. In 2010, an exceptional vintage by any measure, this wine takes its durable qualities to the extreme.

Compared to the already excellent Estate wine, smelling this is like seeing clearly for the first time. Details that were somewhat veiled become crystal clear, silver etched on a white background, causing one to lean in and look more closely. Having said that, all the things that make the Estate delicious are here, and this is clearly a wine that's part of the Ten Minutes by Tractor family. The aroma has citrus and stone fruit notes alongside ultra-complex oak and winemaking influences. It's high toned and quite piercing, an atmosphere of cymbals and muted trumpet, intense and harmonious. This takes everything up several notches: definition, finesse, complexity. There is a wintery white character to the aroma that is ultra-fine, piercing without being an affront in terms of intensity. The more you look, the more there is to see in this wine's aroma.

The palate is correspondingly well defined. Finesse and detail are the words that best describe the flavours, although there's tremendous impact and intensity to their expression. Indeed, this is the high powered intellectual of the family, painting with detail and energy, impatient for the drinker to see more deeply. Citrus and stonefruit cut a path down the palate, around which swirl a range of spiced, nutty, vanilla and caramel notes. It's both delicate and powerful, ephemeral and persistent, thirst quenching and intellectual.

Quite a performance, then, the sort that suits an intimate gathering of like-minded enthusiasts more than a crowd looking to be seduced. This is a wine that demands your attention, not the other way around.

Food :: Temperature	Perfect with poached chicken breast and lemon-basil sauce on roasted potatoes. Serve at 10–13°C.
Best drinking	2013-2023