



Tasting Notes 2011 McCutcheon Chardonnay



Vintage	After a decade of warm and dry conditions the 2011 vintage broke the drought with over 600 mm of rain during the growing season versus an average of 350mm, the cool and wet conditions resulted in our latest harvest on record (16 April v 2 April average). Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening (second longest veraison interval, 68 days v 57 day average).
Vineyards :: Clones	McCutcheon :: P58 [Ridge Block South]
Harvest date :: Yield	Hand picked 19 April 2011 :: 3.8 tonnes/ha (1.5 t/acre, ~22.8hl/ha)
Brix :: pH :: TA	22.0° (12.2° Baumé) :: 3.20 :: 10.3 g/l
Winemaking	The grapes were hand-harvested through the third 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 (42%) malolactic fermentation in spring and regular stirring of lees was carried out over a 9 month barrel maturation. Bottled unfined after filtration.
Winemakers	Richard McIntyre, Martin Spedding, Jeremy Magyar
Aging :: Oak	9 months :: 25% new French oak barriques (elegant toast; extra tight grain; Chatillon; Sirugue)
Malolactic	Partial (42%)
Residual sugar	Dry (0.49 g/l)
Finished pH :: TA	3.38 :: 7.8 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	92 dozen :: bottled 26 February 2012 :: screwcap
Release date	June 2013

TASTING NOTES Perhaps the most thrilling aspect of a Burgundian view of site, as practiced at Ten Minutes by Tractor, is the transparency it affords into growing conditions. 2011 was a cool, wet year that allowed grapes to ripen slowly. This wine was made from a single Chardonnay clone (P58) grown on a single site, the McCutcheon Vineyard.

The coolness of the year is immediately evident on smelling this wine. The McCutcheon vineyard typically produces a fuller, more masculine expression of Chardonnay, and this is an excitingly nervy version. The aroma is savoury and high toned, focusing on mineral aromas first of all, beautiful in their crystalline delicacy. Tight grapefruit and white nectarine lurk underneath, adding flesh to a lithe aroma profile and paving the way for the palate.

The palate is immensely powerful, but its drive is well harnessed within a fine, racy structure of acid and phenolics. This is muscularity in slow motion, an elegantly protracted bicep curl, almost a bit of a tease. Grapefruit bursts onto the tongue with verve and freshness, followed quickly by honeydew melon, subtle spice and nutty oak flavours. The cool season has given remarkable intensity and focus to the fruit, and it is easy to overlook this wine's detail and complexity in favour of its drive. But there are such fine flavours here, and further time in bottle will enable their fullest expression.

Julian Coldrey [January 2013, commissioned by TMBT]

Food :: Temperature	Drink with something equally flavoursome and vital, like a beautiful herb, lemon and garlic risotto. Serve at 10–13°C.
Best drinking	2013-2020

REVIEWS Scores aren't a science but there's a degree of relief when you look at a wine eight months down the track and your impressions and rating haven't changed that much. I don't believe the wine has either. Leesy, washed rind funk sits behind powerful melon and white stonefruit flavours. Nuts, smoke, grapefruit and flint. A quality oak chassis. Opulent, full-bodied but not overdone. Transparency of site is there for all to see. It also has an extra degree of length over the 2011 Estate Chardonnay.

93 :: *Jeremy Pringle* :: November 2013 :: www.winewillbeatitself.com

Has another layer of intensity and complexity, white peach and nectarine edging their way towards centre stage, but still with grapefruit zest making a significant contribution. Drink by: 2020.

95 :: *James Halliday* :: July 2013 :: *2014 Australian Wine Companion*