



## Tasting Notes 2012 10X Chardonnay



Vintage	A much more favourable season than 2011 though not without several interesting periods. Spring conditions were ideal for budburst and early season growth. With small bunches from the previous season's cool, wet summer and a moderate to cool spell during flowering we saw moderate to low yields with highly concentrated flavours. An average overall hang time but our longest ever veraison-harvest interval (70 days v 57 day average) resulting in intensified flavour and colour development. A record difference between harvest in the lower north and the higher south (31 days v 17 day average).
Vineyards :: Clones	Wallis (58%), Osborn (28%), Judd (8%), McCutcheon (6%) :: P58 (72%), I10V1 (28%)
Harvest date :: Yield	Hand picked 17 March-4 April 2012 :: 4.6 tonnes/ha (1.9 t/acre, ~27.6hl/ha)
Brix :: pH :: TA	22.2-23.0° (12.3-12.8° Baumé) :: 3.25-3.40 :: 6.8-9.2 g/l
Winemaking	Grapes hand-harvested from mid March to early April, whole bunch pressed and the unsettled juice was transferred to 12% 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, Jeremy Magyar
Aging :: Oak	10 months :: 12% new French oak barriques (medium toast; tight/extra tight grain; Allier, Tronçais, Chatillon; François Freres, Chassin, Sirugue)
Malolactic	Partial (59%)
Residual sugar	Dry (0.60 g/l)
Finished pH :: TA	3.38 :: 6.1 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	599 dozen :: bottled 20 February 2013 :: screwcap
Release date	June 2013

### TASTING NOTES

A house like Ten Minutes by Tractor, for whom Chardonnay is a speciality, faces a particular challenge at the entry level of its portfolio: how to represent a coherent view of style at an accessible price. The answer here is simple: no compromise on either style or quality. This 10X Chardonnay, then, is a true reflection of house style and offers a substantial taste of the high end.

The nose is utterly regional and stylistically at one with the Estate and single vineyard wines: white flowers, tight stonefruit, caramel brittle. It is immediately complex and effortlessly offers the sort of high toned, flinty aromatics that are rare at any price. Although it is worked, it is also nimble, like a complex piece of machinery that, when it moves, miraculously shows the grace of a dancer.

In the mouth it is packed with flavour and generosity while retaining the structural integrity to ensure good flow and a taut line. More gorgeous complexity, with grilled nuts, spice, white peach and floral notes, all driven firmly by fresh acid and delicate textural dimensions. It's a particular feat for a wine to be powerful and light at the same time; when it is, as is this wine, the interplay of brawn and refinement fascinates with each sip.

Julian Coldrey [May 2013, commissioned by TMBT]

Food :: Temperature	Tempting to savour on its own, for the first glass at least, this would nonetheless make a great accompaniment to an almond-rich chicken tagine. Serve at 7-10°C.
Best drinking	2013-2018

### REVIEWS

Ten Minutes by Tractor Chardonnays have never been victims of fashion. Never scared of flavour or overt winemaker input. But they are always balanced within their chosen style. Wild yeast, partial malo, 10 months in barrel (12% new French barriques). Broad shouldered in a way but still toned. Rich with honeycomb, white peach, toasty oak and hazelnuts. Hints of caramel, pineapple and cookie dough. The buttery texture and generosity is offset by mineral and citrus tinged acidity. A good introduction to house-style.

90 :: Jeremy Pringle :: November 2013 :: [www.winewillbeatitself.com](http://www.winewillbeatitself.com)