



Tasting Notes 2012 Estate 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 Judd (47%), McCutcheon (37%), Wallis (16%) :: P58 (100%)
Harvest date :: Yield Hand picked 20 March-4 April 2012 :: 4.0 tonnes/ha (1.6 t/acre, ~24.0hl/ha)

Brix :: pH :: TA 22.7-23.0° (12.6-12.8° Baumé) :: 3.25-3.34 :: 8.9-9.7 g/l

Winemaking The grapes were hand-harvested through late March to early April, whole bunch pressed and the unsettled juice was transferred to 24% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (72%) 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 Jeremy Magyar, Richard McIntyre, Martin Spedding

Aging :: Oak 10 months :: 24% new French oak barriques (elegant/medium toast; very tight grain; Sirugue [Allier], François Frères, Chassin)

Malolactic Partial (72%)

Residual sugar Dry (0.84 g/l)

Finished pH :: TA 3.42 :: 6.7 g/l

Alcohol 13.5% (8.0 standard drinks/750ml bottle)

Production 451 dozen :: bottled 20 February 2013 :: screwcap

Release date June 2014

TASTING NOTES Ten Minutes by Tractor's Estate Chardonnay typically provides a good dose of the single vineyard wines and this 2012 is no exception. What stands out this year, though, is the wine's delicacy, which is all its own.

Some youthful esters quickly blow off to reveal fruit flavours in the honeydew melon and white stonefruit spectrum. Light caramel and subtle spice creep in thanks to some sensitive winemaking, each input attuned to the fruit's fragrant softness and pastel shades. Citrus and florals emerge with air, and the whole whispers seductively, never once raising above sotto voce but continuing, nevertheless, to communicate with each smell.

In the mouth, a nice textural progression from firm acid to a slippery, rather luxurious back palate. Marvellously fresh, this continues to showcase great complexity without undue heaviness. Oak remains beautifully balanced throughout and it's easy to appreciate a wine that can say so much while remaining so mobile down its line. A soft, pretty finish encourages further tasting.

Julian Coldrey [January 2014, commissioned by TMBT]

Food :: Temperature Pair this with the freshest of summer lunches - a Vietnamese-style chicken salad would be ideal. Serve at 10-13°C.

Best drinking 2014-2019