



Tasting Notes 2018 10X Chardonnay



Vintage Heavier than normal winter rains and cooler temperatures delayed budburst (our second latest) but warmer spring weather resulted in perfect conditions for flowering leading to very good fruit set and promising high yields. In fact, particularly down the hill, crop adjustment was required to ensure even maturity and high quality outcomes. Grapes matured with optimum sugar, flavour and tannin development resulting in high quality parcels from all sites. It was our third earliest harvest, leading to our shortest ever hang time (budburst-harvest 179 days against an average of 203 days).

Vineyards :: Clones McCutcheon (65%), Osborne (35%) :: 110V1 (35%), 96 (25%), P58 (20%), 95 (20%)

Harvest date :: Yield Hand picked 28 February-18 March 2018 :: 8.5 tonnes/ha (3.4 t/acre, ~51.0hl/ha)

Brix :: pH :: TA 21.8-22.6° (12.1-12.6° Baumé) :: 3.17-3.27 :: 7.5-8.5 g/l

Winemaking Grapes hand-harvested from late February to mid March, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in 20% new 228 litre French oak barrels. An 8 month aging in barrel with no bâtonnage to keep wines fresher and more taut. Natural partial (70%) malolactic fermentation before bottling unfinned and filtered.

Winemakers Sandro Mosele, Martin Spedding

Aging :: Oak 8 months :: 20% new 228 litre French oak barrels (light toast; tight grain; Sirugue)

Malolactic Partial (70%)

Residual sugar Dry (1.0 g/l)

Finished pH :: TA 3.28 :: 6.2 g/l

Alcohol 13.0% (7.7 standard drinks/750ml bottle)

Production 1290 dozen :: bottled 19 November 2018 :: screwcap

Release date April 2019

TASTING NOTES A rather elegant version of 10X Chardonnay, despite the warmer vintage. A hint of gumball funk and white nectarine kick this off, though with less of an emphasis on fruit and no shortage of complexity. Delicacy, and all sorts of Chardonnay delights below the surface.

Andrew Graham [March 2019, commissioned by TMBT]

Food :: Temperature Salmon fishcakes:: serve at 7-10°C

Best drinking 2019-2024

REVIEWS