



2002 10X Chardonnay



The Vineyard...

Cold, wet windy weather over spring contributed to very poor fruit set. After a cool summer, warm autumn conditions prevailed. This was a very difficult season with very low - if not negligible - yields. Some very good wines were made. Economically the worst season in almost forty years.

Brix::pH::TA 24.1-24.6° (13.4-13.7° Baumé) :: 3.12-3.16 :: 9.5-10.8 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: P58, I10V1, I10V5
 Harvest date 1-4 April 2002
 Yield 2.2 tonnes/ha (0.9 t/acre, ~13.2hl/ha)

The Winery...

Winemakers :: Richard McIntyre

Winemaking Hand harvested, 12% whole bunch, 88% de-stemmed and crushed, pressed, settled with enzyme and racked to tank (35%) and barrel (65%). Barrel - 100% wild yeast ferment in 35% new oak. Tank - inoculated with commercial yeast; partial MLF. Aged for 11 months with regular lees stirring before a gelatine fining and sterile filtration at bottling.

Alcohol 13.0% (7.7 standard drinks/750ml bottle)
 Residual sugar Dry
 Malolactic 60%
 Aging::Oak 11 months :: 20% new French oak (Sirugue, Rousseau, Gillet)
 Production Bottled 15 March 2003 :: cork
 Finished pH::TA n/a :: n/a

The Tasting Room...

Release Date :: July 2004

Tasting notes This is a complex, elegant cool climate style of Chardonnay with great concentration and layers of flavour. Mid golden in colour and showing a complex nose of fig, melon, toasty oak and buttery, nutty notes. These flavours follow through on the palate which is richly textural, full bodied and long with crisp, fine acidity balanced by glycerous alcohol. The concentration on the nose and palate is a result of the unusually low-yielding vintage; the creamy mid palate from barrel ferment and malolactic fermentation.

Food::Temperature Grilled ocean trout with a lemon butter sauce and steamed spinach. Serve at 7-10°C.
 Best drinking 2003-2008

Reviews...

Bright green-yellow; very lively, very intense nectarine and citrus has soaked up the oak; long finish. Drink 2009.
94 :: James Halliday :: 2006 Australian Wine Companion

Exhibits concentrated aromas of sweet Meyer lemons, cashews and toasty oak. The thickly textured palate offers layers of sweet stone fruits and citrus flavours, offset by a refreshing savoury undertone. This wine is ready to drink now and over the next three years.

Ben Edwards :: 3 July 2004 :: The Age