



2003 Reserve Chardonnay



The Vineyard...

An early vintage. An extended wet flowering period reduced potential yields. Warm, dry conditions over summer and low disease pressure allowed the fruit to ripen well. Some vignerons believe this to be an exceptional vintage.

Brix::pH::TA 22.2-23.3° (12.3-12.9° Baumé) :: 3.24-3.31 :: 7.9-9.7 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: P58, I10V1, I10V5
 Harvest date 27-29 March, 10 April 2003
 Yield 2.99 tonnes/ha (1.2 t/acre, ~17.9hl/ha)

The Winery...

Winemakers :: Richard McIntyre

Winemaking Hand harvested, de-stemmed and crushed, pressed, settled with enzyme and racked to barrel. 100% wild yeast ferment in 40% new oak with 100% MLF. Aged for 11 months in barrel with regular lees stirring before a light gelatine fining and filtration at bottling.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)
 Residual sugar Dry (1.3 g/l)
 Malolactic 100%
 Aging::Oak 11 months :: 40% new French oak (Sirugue, Gillet, Rousseau)
 Production Bottled 24 March 2004 :: cork
 Finished pH::TA 3.54 :: 6.2 g/l

The Tasting Room...

Release Date :: February 2005

Tasting notes Mid gold with a complex nose showing the trademark nectarine and grapefruit of the vineyards – with complex oatmeal, cashews and honey from wild yeast ferment in oak and extended time on lees. Fine and balanced on palate – stone fruit, honey and a touch of minerality – glycerous on the mid palate and mealy. The wine shows dry, savoury and persistent on the finish with a terrific combination of elegance and richness.

Food::Temperature A complex and versatile wine – great with rich seafood dishes, chicken or pigeon. Serve at 10–13°C.
 Best drinking Drinking well now, will improve through 2007–2008 and cellar well until 2010–2013

Reviews...

From the long, cool growing season in 2003, selected parcels of Chardonnay were vinified using wild yeasts, followed by an extended maturation in French oak barrels. This wine has a wonderfully seductive nose, layered with toast and butter, but with a green fig opulence, hazelnut and pure orchard fruits emerging. On the palate it is a big, powerful wine, with mouthfilling fruit and texture, but staying beautifully clean and limpid thanks to racy lemon acidity and that spicy oak structure.
Tom Cannavan :: April 2006 :: www.wine-pages.com

Tremendously complex Mornington wine. Wild yeast, barrel ferment and malolactic characters jostle for attention. Fig, vanilla, nougat, honey and butterscotch; a riot of flavours with a rich palate that's enlivened by fresh acidity.

Huon Hooke :: 13 September 2005 :: Sydney Morning Herald Good Living

Complex aromas, probably ex wild yeast; tightly focussed stone fruit, mineral and citrus palate; subtle French oak. Drink 2009.

93 :: James Halliday :: 2006 Australian Wine Companion

Ten Minutes by Tractor's Reserve Chardonnay is a serious step up from its standard release. If the latter is sweet and tropical, the reserve is quite the antithesis. This is a classy, elegant chardonnay with fine acidity, well-handled oak and great length. Hints of melon and tropical fruits accompany an intense grapefruit streak which lingers long on the finish. Excellent wine! Best drinking around 2006-2008.

93 :: Tyson Stelzer :: 17 June 2005 :: www.tysonstelzer.com