



2004 10X Chardonnay



The Vineyard... A very dry season with the hottest December on record. Dry, cool conditions prevailed over the growing season. Vintage was late but the fruit achieved optimum ripeness and flavour intensity.

Brix::pH::TA 23.5° (13.1° Baumé) :: 3.20 :: 9.5 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: P58, I10V1, I10V5
 Harvest date 12-21 April 2004
 Yield 11.5 tonnes/ha (4.7 t/acre, ~69.0hl/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 30% new oak with 100% MLF. 10 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 (2.1 g/l)
 Malolactic 100%
 Aging::Oak 10 months :: 30% new French oak (Sirugue, Gillet, Rousseau)
 Production Bottled 5 March 2005 :: screwcap
 Finished pH::TA 3.47 :: 6.1 g/l

The Tasting Room... Release Date :: August 2006

Tasting notes Pale green gold in colour, this wine shows vibrant aromatics of pink grapefruit and white peaches, supported by savory oak spice. The bright citrus fruit follows through on the palate, with some nutty secondary notes and rich, textural weight and length on the finish. An opulent drink which is restrained and supported by firm, fine acidity.
 Food::Temperature Enjoy with the fresh flavours of a Moroccan chicken salad or freshly cooked prawns with homemade aioli. Serve at 7–10°C.
 Best drinking Drinking well now and through 2009–2010

Reviews... Bright straw-green; light-bodied, with excellent balance of fruit, barrel ferment, lees and malolactic inputs to the nectarine and citrus fruit; good length. Drink 2012.

94 :: James Halliday :: 2007 Australian Wine Companion

Silver :: 8 March 2006 :: 2006 Cool Climate Wine Show