



2004 McCutcheon Vineyard 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 23.6° (13.1° Baumé) :: 3.21 :: 10.1 g/l
 Vineyards::Clones McCutcheon :: P58, I10V1, I10V5
 Harvest date 13 April 2004
 Yield 8.2 tonnes/ha (3.3 t/acre, ~49.2hl/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 (2.5 g/l)
 Malolactic 100%
 Aging::Oak 10 months :: 30% new French oak (Sirugue, Gillet, Rousseau)
 Production Bottled 27 March 2005 :: screwcap
 Finished pH::TA 3.62 :: 6.8 g/l

The Tasting Room...

Release Date :: April 2006

Tasting notes Pale green golden in colour with a complex rich nose of toasted caramelised cashew nuts, ripe lemons, honeydew melon, yellow peach and honey. On the palate the wine is full and rich in flavour and texture, yet has a lovely crisp citrusy acid finish. A wine that is restrained and structured, with underlying opulence that should emerge further with time.

Food::Temperature This would make a lovely accompaniment to grilled salmon or swordfish. Serve at 10–13°C.
 Best drinking Drinking well now, best 2007–2011

Reviews...

If you get sick of knobs telling you that all Australian chardys are the same, tell them to try this superb Mornington Peninsula chardonnay. It's a far cry from your typical Australian chardonnay, but at least it's got a very Australian name. The McCutcheon Vineyard Chardonnay has a complex and expressive nose showing delicate stone fruit—white peach/nectarine aromas backed by spicy, mealy and buttery characters. The palate offers a generous amalgam of peach, tropical fruit, spicy, nutty/nougat-like characters which are carried by a fine line of cleansing acidity. It's not cheap, but this fine-boned chardonnay has a rare complexity and persistence of flavour to make it a wine to savour. It should fill out and gain further richness and complexity with up to five years cellaring. Serve it with whole-baked snapper caught fresh out of Port Phillip Bay.

Michael Davey :: 1 November 2006 :: Divine Online

A rich, peachy, extroverted chardonnay; lots of tropical fruits and nougat with toasty oak embellishment. Soft and velvety in the mouth, this is a multi-layered and decadent Mornington chardonnay.

95 :: Huon Hooke :: 22 August 2006 :: Sydney Morning Herald Good Living

Light straw-green; controlled complexity, with stylish barrel ferment inputs to the nectarine and melon fruit; vibrant acidity and length. Drink 2014.

95 :: James Halliday :: 2007 Australian Wine Companion

Alstom Trophy for Best White Wine of Show

1 December 2005 :: Le Concours des Vins du Victoria

Gold :: 1 December 2005 :: Le Concours des Vins du Victoria