



2005 10X Chardonnay



The Vineyard... Good winter rains, with follow-up rainfall during spring through to January. Perfect weather through the second half of February until well into April meant an early vintage. Acid and flavour development were excellent.

Brix::pH::TA 23.0-24.3° (12.8-13.5° Baumé) :: 3.11-3.20 :: 8.5-11.5 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: P58, I10V1, I10V5
 Harvest date 1-7 April 2005
 Yield 3.66 tonnes/ha (1.5 t/acre, ~22.0hl/ha)

The Winery... Winemakers :: Richard McIntyre & Martin Spedding
 Winemaking Grapes were hand-harvested and 100% wild yeast fermented in 30% new French oak barriques. The wine was aged for 11 months in barrel with regular lees stirring and completed 100% malolactic fermentation.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)
 Residual sugar Dry (1.3 g/l)
 Malolactic 100%
 Aging::Oak 11 months :: 30% new French oak (Sirugue, Gillet, Rousseau)
 Production Bottled 3 March 2006 :: screwcap
 Finished pH::TA 3.51 :: 6.9 g/l

The Tasting Room... Release Date :: March 2007

Tasting notes The wine has a rich nose of citrus fruit, spice and notes of fresh pineapple and vanilla. A generous palate with citrus and tropical fruit providing a lovely mid-palate texture with fresh crisp acid on finish.
 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 2007-2012

Reviews... Has matured beautifully in bottle; complete and balanced; nectarine and melon with touches of fig and cream. Drink to 2012.
 94 :: James Halliday :: 2008 Australian Wine Companion