



## 2005 Ten Minutes By Tractor 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 :: P58  
 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 33% new French oak barriques. The wine was aged for 11 months in barrel with regular lees stirring and completed 100% malolactic fermentation.

Alcohol 13.8% (8.2 standard drinks/750ml bottle)  
 Residual sugar Dry (1.7 g/l)  
 Malolactic 100%  
 Aging::Oak 11 months :: 33% new French oak  
 Production Bottled 3 March 2006 :: screwcap  
 Finished pH::TA 3.50 :: 6.0 g/l

### The Tasting Room...

Release Date :: October 2006

Tasting notes This wine has lemon, ripe honeydew melon, toasted cashews and some elegant savoury notes on the nose. Fine and firm on the palate – fresh lemon and melon fruit following through on the palate, long and fine with a crisp acid structure, well balanced by moderate alcohol and restrained oak spice. Lovely persistence.

Food::Temperature Serve at 10–13°C.  
 Best drinking 2008–2012

### Reviews...

Super-fine Chablis-like restraint; nectarine, citrus and mineral, with oak a mere bystander. Drink to 2015.

95 :: James Halliday :: *2008 Australian Wine Companion*

The chardonnay fruit here is quite delicious - a fusion of honeydew melon, nectarines, some tangy citrus, particularly of the grapefruit spectrum, and more. There are mineral edges here, leesy characters (but not overly worked), which add to the palate weight and texture of this wine. Wonderful persistence.

Jane Faulkner :: 10 March 2007 :: *The Age*