



2006 10X Chardonnay



The Vineyard...

A warm moist spring with average fruit set was followed by warm to very hot weather over summer. Ripening accelerated under such intense growing conditions. Cooler weather arrived in February but vintage was still earlier than usual. Yields were lower than usual but the overall quality is excellent with fruit of lovely concentration and flavour development.

Brix::pH::TA 21.9-23.2° (12.2-12.9° Baumé) :: 3.21-3.30 :: 8.3-9.2 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: P58, I10V1, I10V5
 Harvest date 17-30 March 2006; hand picked
 Yield 7.7 tonnes/ha (3.1 t/acre, ~46.2hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding
 Winemaking The grapes were hand-harvested, whole bunch pressed, 100% wild yeast fermented in French oak barrels (25% new), and then aged for 10 months.
 Alcohol 13.5% (8.0 standard drinks/750ml bottle)
 Residual sugar Dry (1.4 g/l)
 Malolactic Partial
 Aging::Oak 10 months :: 25% new French oak
 Production Bottled 3 February 2007 :: screwcap
 Finished pH::TA 3.43 :: 6.3 g/l

The Tasting Room...

Release Date :: June 2007
 Tasting notes Palest lemon in colour with a complex nose featuring intense aromas of zested lemon rind, toasted hazelnut, honey and ripe white peach. On the palate, fruit is more restrained; citrus fruit, with secondary notes of rich toasted nuts and honey. The crisp acidity is balanced by mid-palate glycerols and alcohol. A restrained elegant style with complex richness and mineral notes on the finish.
 Food::Temperature A perfect match with fresh oysters, white fish, roast chicken or rabbit dishes. Serve at 7-10°C.
 Best drinking Drinking well now and through 2012

Reviews...

This is one heck of a flash chardonnay. It has all the trimmings of complex well-made wine; the fruit is pristine, sizzling with zesty fruit and savoury/yeasty complexity – thoroughly engaging! Terrific density on the palate, punchy fresh grapefruit flavour, some fresh cashew and great length.

93 :: Nick Stock :: November 2008 :: 2009 Penguin Good Australian Wine Guide

Subdued grapefruit and nectarine aromas; very fine on the palate, with real focus and subtle oak influence. Drink to 2014.

91 :: James Halliday :: August 2008 :: 2009 Australian Wine Companion

The nose is shy and unevolved as yet, but this comes into its own in the mouth - especially with appropriate food. Delicious with fish. Cashew varietal fruit; beautifully balanced, refined and understated. Needs to be coaxed out of its shell.

93 :: Huon Hooke :: June/July 2008 :: Gourmet Traveller Wine

If Wallis is one of my favourite single vineyard chardonnays, then 10X is a much-loved blend. Sourced from three vineyards, it's full of pears, melons and figs, but savoury with leesy notes.

Jane Faulkner :: 15 March 2008 :: The Age