



## 2006 McCutcheon Vineyard 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° (12.2° Baumé) :: 3.23 :: 9.2 g/l  
 Vineyards::Clones McCutcheon :: P58, I10V1, I10V5  
 Harvest date 23 March 2006; hand picked  
 Yield 7.94 tonnes/ha (3.2 t/acre, ~47.6hl/ha)

### The Winery...

Winemakers :: Richard McIntyre & Martin Spedding  
 Winemaking Whole bunch pressed. Wild yeast fermented in 33% new oak. Partial MLF. Lees aged and stirred for 13 months. Bottled after fining and sterile filtration.  
 Alcohol 13.0% (7.7 standard drinks/750ml bottle)  
 Residual sugar Dry (1.3 g/l)  
 Malolactic Partial  
 Aging::Oak 13 months :: 33% new French oak (Sirugue, François Freres)  
 Production Bottled 4 May 2007 :: screwcap  
 Finished pH::TA 3.50 :: 5.8 g/l

### The Tasting Room...

Release Date :: October 2007  
 Tasting notes A fuller bodied wine than the Wallis. Golden in colour with a rich, soft and voluptuous nose and palate - complex and savoury. Stone fruit and melon, with mealy, creamy, buttery notes on the nose, that follows through to the mid-palate, showing impressive texture, weight and power. White peach and nectarine fruit on the palate, tempered with savoury oatmeal, coriander seeds and toasted nuts, and firm acidity that provides the structure required. This is a powerful, brooding and rich wine.  
 Food::Temperature A delicious match to a rich seafood chowder or chicken in cream sauce. Serve at 10–13°C.  
 Best drinking Drinking well now, and will continue to evolve and open up over the next 5-10 years

### Reviews...

Understated complexity with oatmeal, mineral and white-peach aromas, deftly handled oak and malolactic, imbuing it with extra layers. The finish is clean and dry with a medium-long carry.  
*93 :: Huon Hooke :: October/November 2008 :: Gourmet Traveller Wine*  
 Powerful, layered and textured; mineral, almost savoury characters, the oak seamlessly welded with the fruit; altogether cerebral style; was 100% mlf too much? Drink to 2012.  
*92 :: James Halliday :: August 2008 :: 2009 Australian Wine Companion*  
 One of two single-vineyard chardonnays from Ten Minutes, this is opulent and rich but reined in by minerality. Stunning aromas and flavours, an amalgam of nectarine, melon and fig, but savoury too with hints of nutty, leesy notes and a touch of spice. Builds on the palate, creamy textural, with the oak beautifully handled.  
*Jane Faulkner :: Summer 2007 :: Epicure Wine Style*