



2006 Wallis 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 22.9° (12.7° Baumé) :: 3.22 :: 8.3 g/l
 Vineyards::Clones Wallis :: P58
 Harvest date 17 & 22 March 2006; hand picked
 Yield 7.07 tonnes/ha (2.9 t/acre, ~42.4hl/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 13.5% (8.0 standard drinks/750ml bottle)
 Residual sugar Dry (1.0 g/l)
 Malolactic Partial
 Aging::Oak 13 months :: 33% new French oak (Sirugue, François Freres)
 Production Bottled 4 May 2007 :: screwcap
 Finished pH::TA 3.42 :: 6.4 g/l

The Tasting Room...

Release Date :: October 2007
 Tasting notes A finely structured Chardonnay - pale lemon gold in colour with a bright nose of lemon butter and honey with hints of roasted hazelnuts. On the palate the wine shows fresh citrus and melon fruit, and a touch of minerality with a creamy mid-palate texture. Fine and long with crisp acid providing a very clean finish. A wine that is at once elegant, with understated intensity and richness yet also crisp, light and racy.
 Food::Temperature A perfect match with fresh oysters and any delicate white fish. Serve at 10–13°C.
 Best drinking Drinking well now, and will continue to evolve and open up over the coming 5-10 years

Reviews...

Plenty of creamy richness and well-placed artefact here; hazelnut brittle and vanillin, the wine is cloaked with complexity. The palate starts out smooth, gently creamy with intense stone fruit flavour, ripe and concentrated with Chablis-like chalky intensity; long, fine and precise.
94 :: Nick Stock :: November 2008 :: 2009 Penguin Good Australian Wine Guide
 Highly focused, but lighter than McCutcheon notwithstanding higher alcohol, with slightly more tangy fruit; 100% mlf here too, but with fewer question marks. Drink to 2013.
94 :: James Halliday :: August 2008 :: 2009 Australian Wine Companion
 Ten Minutes by Tractor makes some of the best Mornington Peninsula chardonnays. It's a complex wine with aromas of oatmeal, nectarine and bakery spices. The palate is silky, layered and seamless with rich, tangy flavour and a long, lip-smacking finish. Drink over three years. Food ideas: Fish with a buttery sauce; lobster omelet.
5 stars :: Ralph Kyte-Powell :: 29 July 2008 :: The Age Epicure
 The finest chardonnay Ten Minutes has made, closely followed by the McCutcheon. This is all about structure and purity from its citrus notes to its excellent natural acidity. Tight, refined but fills out on the mid palate.
Jane Faulkner :: 15 March 2008 :: The Age