



2007 10X Chardonnay



The Vineyard...

A dry winter was followed by a cool spring and early budburst. Some vineyards were hit by frost and hail reducing potential crop load. Poor fruit set was reported throughout the region. Summer was warm with intermittent rainfall in December and January. A low yield with small concentrated berries.

Brix::pH::TA 22.6-23.1° (12.6-12.8° Baumé) :: 3.31-3.45 :: 6.5-7.9 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: P58, I10V1, I10V5
 Harvest date 21/3-1/4 2007; hand picked
 Yield 7.4 tonnes/ha (3.0 t/acre, ~44.4hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding

Winemaking Whole bunch pressed, wild yeast ferment in barrel, partial MLF. Aged for 11 months in 30% new oak. Fined and sterile filtered before bottling.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)
 Residual sugar Dry (1.2 g/l)
 Malolactic Partial
 Aging::Oak 11 months :: 30% new French oak
 Production Bottled 22 February 2008 :: screwcap
 Finished pH::TA 3.49 :: 5.4 g/l

The Tasting Room...

Release Date :: June 2008

Tasting notes Pale lemon gold in colour with concentrated lemon oil, stone fruit and lifted white floral notes on the nose. Fresh and bright on the palate, with peaches and citrus fruit vying for attention, with underlying oak spice. Firm acid and a rich, glycerous mouthfeel balance the bright fruit. A vibrant wine.

Food::Temperature Enjoy now as an aperitif, or with a charcuterie platter. Serve at 7-10°C.
 Best drinking Will age well and develop more complexity through 2011-2013

Reviews...

Has good intensity and depth; white peach and a touch of cashew are framed by quality French oak. Drink to 2015.
 92 :: James Halliday :: August 2009 :: 2010 Australian Wine Companion