



## Tasting Notes 2007 Wallis Chardonnay



Vintage	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.
Vineyards :: Clones	Wallis :: P58
Harvest date :: Yield	22 March 2007; hand picked :: 9.6 tonnes/ha (3.9 t/acre, ~57.6hl/ha)
Brix :: pH :: TA	22.6° (12.6° Baumé) :: 3.31 :: 6.5 g/l
Winemaking	The grapes were hand harvested and whole bunch pressed. Wild yeast fermented in 33% new oak. Partial MLF. Lees aged and stirred for 11 months. Bottled after fining and sterile filtration.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	11 months :: 33% new French oak (medium toast Vosges, Allier & Chatillon from Sirugue & François Frères)
Malolactic	Partial
Residual sugar	Dry (1.1 g/l)
Finished pH :: TA	3.39 :: 5.1 g/l
Alcohol	12.8% (7.6 standard drinks/750ml bottle)
Production	474 dozen :: bottled 22 February 2008 :: screwcap
Release date	November 2008

### TASTING NOTES

The Wallis Vineyard is on the southern slopes of Main Ridge with a north north-easterly aspect. Chardonnay was planted here in 1992 and consistently produces wines with great restraint, elegance and alluring mineral characters and vibrant acidity on the finish. The colour is a shade paler than the McCutcheon, with a leaner aromatic structure and racy palate structure. The nose shows some minerality and spice notes; lemon and lime, with sun-ripened cantaloupe fruit. Weighty yet long and crisp on the palate, with intense citrus fruit, spice and flavour that keeps building into the back palate: a delightfully complex wine of finesse and poise.

Food :: Temperature	Drink with freshly shucked oysters, a crab salad or a very well constructed prawn cocktail! Serve at 10–13°C.
Best drinking	Drinking well now, and will continue to evolve through 2012-2015

### REVIEWS

This is my favourite of the individual vineyard chardonnays from this outstanding Mornington Peninsula producer. A wine with wonderful pristine fruit character, elegance and restraint with vibrant acidity. French oak barrique maturation has added complexity but the oak is never intrusive; letting the fruit do the talking. Excellent.

*Winsor Dobbin :: January 2010 :: [wdwineoftheweek.blogspot.com](http://wdwineoftheweek.blogspot.com)*

This has a sharper edge than the standard 10X chardonnay, more complexity too, with plenty of melon and peach fruit. The palate delivers impressive intensity of melon and peach flavour, some marzipan and almond, oak is subdued and serves long through the finish.

Finer and purer than McCutcheon Vineyard, the delicate stone fruit and apple aromas and flavours set against gentle barrel ferment inputs; has immaculate balance and length. Drink to 2016.

*94 :: James Halliday :: August 2009 :: 2010 Australian Wine Companion*