



2008 10X Chardonnay



The Vineyard...

Adequate rainfall during winter and spring replenished soil moistures and kicked off the growing season really well. Cool to mild conditions during October and November followed by a warmish December were next to ideal. Timely rainfall in December freshened up the vineyards. A burst of heat in January and an extended period of heat in early March accelerated the vintage, though not negatively; in fact, excellent vintage conditions allowed above average yields without impacting quality or Main Ridge characteristics.

Brix::pH::TA 22.3-24.6° (12.4-13.7° Baumé) :: 3.25-3.43 :: 8.4-9.5 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: P58, I10V1, I10V5
 Harvest date 14-26 March 2008; hand picked
 Yield 8.3 tonnes/ha (3.4 t/acre, ~49.8hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding
 Winemaking Whole bunch pressed, wild yeast ferment in barrel, partial MLF. Aged for 8 months in 33% new oak. Fined and sterile filtered before bottling.
 Alcohol 13.8% (8.2 standard drinks/750ml bottle)
 Residual sugar Dry (1.2 g/l)
 Malolactic Partial
 Aging::Oak 8 months :: 33% new French oak (medium toast Vosges, Allier, Tronçais & Chatillon from Sirugue & François Freres)
 Production Bottled 10 December 2008 :: screwcap
 Finished pH::TA 3.34 :: 6.2 g/l

The Tasting Room...

Release Date :: November 2009
 Tasting notes Bright mid-gold; ripe melon and pear bouquet with spicy cinnamon from the gently toasted oak, which gracefully frames the fruit; restrained on entry while building across the palate, there is rich melon fruit offering on the middle, moving through to a touch of citrus, fresh pears and a hint of mineral on the finish; quite luscious, generous and long, showing a little char and toast while the acidity provides freshness and contrast. Delicious as a young wine, it will put on weight and complexity over the next two years, and provide drinking pleasure for at least another three.
 Food::Temperature A pan-fried fillet of ocean trout will set this off to perfection. Serve at 7-10°C.
 Best drinking 2012-15

Reviews...

Bright straw-green; a delicious, vibrant chardonnay with nectarine and citrus aromas repeated on the long, even palate that accelerates through to the finish. Drink 2017.
94 :: James Halliday :: July 2010 :: 2011 Australian Wine Companion
 Good complexity and richness here - nice, ripe chardonnay that treads a tropical and stone fruit line, some sweet florals and good ripeness. The palate has a harmonious, balanced shape with gentle oak complexity. Finishes quite soft.
92 :: Nick Stock :: October 2009 :: 2010 Penguin Good Australian Wine Guide