



Tasting Notes 2008 Wallis Chardonnay



Vintage	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.
Vineyards :: Clones	Wallis :: P58
Harvest date :: Yield	17-18 March 2008; hand picked :: 9.6 tonnes/ha (3.9 t/acre, ~57.6hl/ha)
Brix :: pH :: TA	23.7° (13.2° Baumé) :: 3.43 :: 8.4 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 9 months. Bottled after fining and sterile filtration.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	9 months :: 33% new French oak (medium toast Vosges/Allier/Chatillon from Sirugue/François Frères)
Malolactic	Partial
Residual sugar	Dry (1.2 g/l)
Finished pH :: TA	3.37 :: 5.9 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	211 dozen :: bottled 23 February 2009 :: screwcap
Release date	October 2010

TASTING NOTES

A really enticing, savoury aroma with crushed rocks, tight oak, oatmeal and the sort of grapefruit, pithy notes that scream cool climate Chardonnay. In some respects, the aroma is quite challenging, as its emphasis lies in savouriness rather than more obvious, fleshy fruit. But there's something quietly warm and inviting, related to a gently funky vibe that, in turn, may be due to some winemaking choices like the use of indigenous yeast.

The palate shows fabulous tension between a slightly cuddly expression of Chardonnay flavours on the one hand (within context of style, of course), and a nimble structure that keeps each flavour component on its finely poised toes on the other. There's also a completely seductive, slippery mouthfeel that sweet talks each element into a fuller expression. Entry slides into the mouth with an initial attack of nectarine flesh and grapefruit pulp, followed immediately by fine oak flavours and detailed savouriness, mixing nuts and minerals in equal measure. This may show less thrust than McCutcheon, but it's simply a different, quieter voice. There's a really intriguing interplay of savoury flavour and luxurious texture that holds one's interest right through the middle and after palates. This isn't a wine that screams out in any way; rather, it's the party guest in the corner of the room, finely dressed and full of pithy observations, the sort of person you never realised you wanted to hang out with until you started talking with them. Before you know it, you're hooked on the dialogue - a wine with which to have an extended conversation.

Food :: Temperature Save this for sweet fleshed white fish cooked simply and eaten slowly. Serve at 10–13°C.
Best drinking Now-2015

REVIEWS

Based at Main Ridge on the Mornington Peninsula, Wallis has always been my favourite single vineyard wine from this producer - it's the length, mineral drive and fine acid balance that puts it just ahead of the others. There's a smidge of ripe white peaches and figs but is mostly savoury nuanced. It builds on the palate, and is mouthfilling and round with added complexity from lees contact, but there's nothing heavy about this wine. Smartly integrated oak adds spice and palate weight. Will age for another decade or so. Great now with sashimi or grilled prawns and scallops.

Jane Faulkner :: 26 February 2011 :: The Age

One of the very best chardonnays I've tasted over the past 12 months, this is a wonderful cool-climate wine from the Mornington Peninsula; lean and stylish, elegant like a catalogue model but with enough meat on its bones. The bouquet tells the story with grapefruit, minerality and a hint of funk. The palate is elegant and poised, with beautifully focussed citrus fruit flavours, crunchy acidity and impressively layered texture. Oak is a mere bit player.

Winsor Dobbin :: 16 January 2011 :: Launceston Sunday Examiner

Ten Minutes By Tractor is a collection of individual vineyards planted with chardonnay and pinot noir with the Wallis Vineyard on a gentle north-facing site. It's an austere, finely structured chardonnay with lots of grapefruit and white nectarine flavours, a tight linear profile and long finish.

Peter Bourne :: December 2010 :: Qantas Magazine