



Tasting Notes 2009 10X Chardonnay



Vintage	Ironically, for a season that will be remembered for the devastation caused by the February 2009 bushfires, it was cool weather that defined the vintage "up the hill". Budburst was excellent but in mid November, just as flowering commenced, through into December, cool wet weather meant flowering and fruit set was poor resulting in very low yields. Main Ridge was less effected by the intense heat from mid January to early February; the rolling hills tend to hide the vines from afternoon heat loads and our predominately east-west running rows were less exposed to the extreme afternoon heat which caused most damage. The end result was low yields, great balanced acidity and intense flavours.
Brix :: pH :: TA	22.6-23.3° (12.6-12.9° Baumé) :: 3.23-3.36 :: 9.0-9.9
Vineyards :: Clones	McCutcheon, Judd, Wallis, Coolart Road :: I10V1, P58
Harvest date :: Yield	Hand picked 12 March-10 April 2009 :: 4.4 tonnes/ha (1.8 t/acre, ~26.4hl/ha)
Winemaking	The grapes were hand harvested, whole bunch pressed to tank, then the unsettled juice racked to barrel for fermentation. 100% wild yeast ferment with partial MLF. Aged for 9 months in 19% new oak with regular bâtonnage. Fined and sterile filtered before bottling.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	9 months :: 19% new French oak (medium toast Allier from Sirugue)
Malolactic	Partial
Residual sugar	Dry (0.65 g/l)
Finished pH :: TA	3.38 :: 5.8 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	1003 cases :: bottled 3 February 2010 :: screwcap
Release date	October 2010

TASTING NOTES

The nose here is lean, somewhat etched, with a delicious roasted nuttiness that sits alongside white stonefruit, spice and crisp fruit skins. This wine is clearly made in the modern Chardonnay idiom, avoiding any sense of heaviness or excess. Don't confuse a streamlined style with simplicity, though; this shows impressive complexity in the aroma profile, various smells darting this way and that, never staying put for long enough to weigh down the aroma. A streak of minerality asserts itself after some swirling, adding an ephemeral, mysterious dimension.

On entry, a cool, focused expression of fruit and oak that moves down the line without relaxing too much across the tongue. The mid-palate widens a little but remains quite tight, due in part to some pretty zingy acidity that suggests a short rest in cellar will be of benefit. The flavour profile is really quite savoury and very much in line with the aroma profile, showing tight stonefruit and well-judged vanilla and spice oak. Intensity of flavour is moderate, with each element well balanced. The after palate takes off with chiselled minerality before a clean, refreshing finish of good length.

Food :: Temperature Enjoy with the fresh flavours of a Moroccan chicken salad or freshly cooked prawns with homemade aioli. Serve at 7-10°C.

Best drinking Now-2013

REVIEWS

One of those chardonnays that progressively reveals itself on retasting several times, ultimately with layered and succulent white-flesh stone fruit running the length of the palate through to a harmonious conclusion. Drink to 2018.

94 :: James Halliday :: 1 August 2011 :: 2012 Australian Wine Companion

With pretty posh oak on the nose, this youthful wine needs a year to settle down, but it's clear to see that TMBT has thrown a lot of cash at this wine, and for that we are genuflecting in joy. The fruit is slender and balanced, and the finish is minutes long. The grace and power combo here is devastating. It proves not only just how right all of the Mornington dudes were in planting up every available inch of real estate with vines, but also the promises that they all made to us commentators, years ago: that they would make world class wines in no time at all! They were right.

Matthew Jukes :: September 2010 :: Wine Rules 2010

A blend of the three vineyards within the Ten Minutes By Tractor portfolio, this is a poised and delicately perfumed expression of one of the coolest and highest of the Mornington Peninsula sub regions. Subtle vanilla and nut characters from well-gauged use of oak lift its lemon blossom and white peach fruit.

93 :: Tyson Stelzer :: September 2010 :: Wine 100