



## Tasting Notes 2011 10X Chardonnay



Vintage	After a decade of warm and dry conditions the 2011 vintage broke the drought with over 600 mm of rain during the growing season versus an average of 350mm, the cool and wet conditions resulted in our latest harvest on record (16 April v 2 April average). Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening (our longest veraison interval, 68 days v 57 day average).
Vineyards :: Clones	Judd (37%), McCutcheon (32%), Wallis (31%) :: P58
Harvest date :: Yield	Hand picked 15-21 April 2011 :: 4.5 tonnes/ha (1.8 t/acre, ~27.0hl/ha)
Brix :: pH :: TA	20.3-22.1° (11.3-12.3° Baumé) :: 3.20-3.28 :: 9.3-11.2 g/l
Winemaking	The grapes were hand-harvested through mid April, whole bunch pressed and the unsettled juice was transferred to 23% new French oak barrels. Fermentation by indigenous yeasts preceded a partial malolactic fermentation in spring and regular stirring of lees was carried out over a 9 month barrel maturation. Bottled after light fining and filtration.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	9 months :: 23% new French oak (medium toast Allier & Chatillon from François Freres & Sirugue)
Malolactic	Partial (46%)
Residual sugar	Dry (0.50 g/l)
Finished pH :: TA	3.36 :: 7.2 g/l
Alcohol	12.5% (7.4 standard drinks/750ml bottle)
Production	385 cases :: bottled 25 February 2012 :: screwcap
Release date	June 2012

### TASTING NOTES

The cool, wet conditions of 2011 have produced a 10X Chardonnay that tilts firmly towards elegance. As with this year's Pinot Gris and Pinot Noir 10X releases, drinkers may be pleasantly surprised by how seductive these lighter expressions can be, and how easily matched they are to food.

The nose is bright and fresh, showing a range of aromas including white peach, honeysuckle and struck match, the latter indicative of some pretty smart handling in the winery. The vibe here is angular sophistication, very much in the mould of the highest end Ten Minutes by Tractor wines, but expressed within a more approachable, less intimidatingly sophisticated framework of flavours.

The palate is generous and fruit forward, gorgeous peach up front backed by well spiced oak and edges of savouriness. There's an essential liveliness to this wine that keeps these relatively full flavours moving briskly across the tongue. Acid structure is firm and fresh, and suggests food will highlight this wine's qualities well. The after palate is expansive and moves the mouthfeel towards a more rounded, luxurious place, which should become more prominent with time.

Looking very fresh on release, this will develop well over the short to medium term.

Food :: Temperature  
Best drinking

Try it with your best homemade chicken and spring vegetable pie. Serve at 7–10°C.  
Now-2015