



Tasting Notes 2011 Estate 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 (second longest veraison interval, 68 days v 57 day average).
Vineyards :: Clones	Wallis (73%), McCutcheon (27%) :: P58
Harvest date :: Yield	Hand picked 13-19 April 2011 :: 3.1 tonnes/ha (1.3 t/acre, ~18.6hl/ha)
Brix :: pH :: TA	21.6-22.4° (12.0-12.4° Baumé) :: 3.20-3.25 :: 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 27% new French oak barriques. Fermentation by indigenous yeasts preceded a complete (95%) 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, Jeremy Magyar
Aging :: Oak	9 months :: 27% new French oak barriques (elegant/medium toast; tight/extra tight grain; Allier, Tronçais, Vosges; Sirugue, François Freres, Chassin)
Malolactic	Complete (95%)
Residual sugar	Dry (0.5 g/l)
Finished pH :: TA	3.43 :: 6.2 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	249 dozen :: bottled 26 February 2012 :: screwcap
Release date	June 2013

TASTING NOTES

As a blend of wine made from the premium “home” vineyards, the Estate Chardonnay is able to achieve a rewarding consistency of style. The Estate wine captures the classic house style of Ten Minutes by Tractor Chardonnay.

The nose first shows gunflint and almond, allowing fresh white peach fruit to edge in after some swirling, but never losing an overlay of high toned, powdery aromatics. This presence through the upper registers creates an impression of detail, something the delicate fruit aromas do nothing to subvert. If something can smell both heady and delicate, this is it.

After such a fine nose, the palate surprises with its drive and power. Full, ripe stonefruit charges down the line, amply supported by the savoury minerality that so distinguishes the Ten Minutes by Tractor Chardonnay family. Acid is fresh and supportive, allowing full fruit notes to move briskly along the tongue, all the while showing flashes of steel, the wine's line swashbuckling in its energy and drive. The after palate is complex, showing a full range of notes from almond meal to cashew, spice to fleshy fruit. A lovely herbal twang asserts through the finish as the wine comes to a close. A delicious interplay of generosity and adult savouriness.

Julian Coldrey [January 2013, commissioned by TMBT]

Food :: Temperature
Best drinking

Drink with juicy herb encrusted chicken and rosemary-spiked potatoes. Serve at 10–13°C.
2013-2018

REVIEWS

The step up to the Estate Chardonnay, sourced from the Wallis and McCutcheon vineyards is noticeable. I wonder how much of the increased linearity and elegance is due to 73% of the fruit coming from the Wallis site which I think almost always produces Chardonnays of greater structure and subtlety? A cooler year is obviously going to play a part as well. We're still seeing some generosity here but there's more detail and definition to go along with the punchy stonefruit notes. Amidst a savoury leesy body are suggestions of sweet basil, lime and brown spice. Comforting layers of buttered toast and nougat are present but the line is never enveloped or lost. An almond and grapefruit finish. Complexity without any corresponding loss of form.

92 :: *Jeremy Pringle* :: November 2013 :: www.winewillbeatitself.com

Focused, fine and tight, the citrus and stone fruit components woven together in a skein of minerality. All Ten Minutes by Tractor Chardonnays are made the same way every year: hand-picked, whole bunchpressed, wild yeast-fermented and matured for 10 months in new and used French oak barriques. Drink by: 2019.

94 :: *James Halliday* :: July 2013 :: *2014 Australian Wine Companion*