



Tasting Notes 2012 McCutcheon Chardonnay



Vintage A much more favourable season than 2011 though not without several interesting periods. Spring conditions were ideal for budburst and early season growth. With small bunches from the previous season's cool, wet summer and a moderate to cool spell during flowering we saw moderate to low yields with highly concentrated flavours. An average overall hang time but our longest ever veraison-harvest interval (70 days v 57 day average) resulting in intensified flavour and colour development. A record difference between harvest in the lower north and the higher south (31 days v 17 day average).

Vineyards :: Clones McCutcheon :: P58, [71% Ridge Block], [29% Lake Block]
Harvest date :: Yield Hand picked 4-5 April 2012 :: 4.6 tonnes/ha (1.9 t/acre, ~27.6hl/ha)
Brix :: pH :: TA 22.6-23.0° (12.6-12.8° Baumé) :: 3.38 :: 9.2 g/l
Winemaking The grapes were hand-harvested on 4 and 5 April, whole bunch pressed and the unsettled juice was transferred to 28% new French oak barriques. Fermentation by indigenous yeasts preceded a complete (91%) malolactic fermentation in spring and regular stirring of lees was carried out over a 10 month barrel maturation. Bottled unfinned and lightly filtered.
Winemakers Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak 10 months :: 28% new French oak barriques (elegant/medium toast; hand select grain; Sirugue, François Frères)
Malolactic Complete (91%)
Residual sugar Dry (0.59 g/l)
Finished pH :: TA 3.51 :: 6.0 g/l
Alcohol 13.5% (8.0 standard drinks/750ml bottle)
Production 162 dozen :: bottled 20 February 2013 :: screwcap
Release date June 2014

TASTING NOTES One of the pleasures of the Ten Minutes by Tractor portfolio is that it gives one the opportunity to taste wines side by side that have been designed, from the ground up, to showcase site. Differences in winemaking regime are minimised and style is contained to allow each vineyard site to mark wines clearly, unequivocally. So when you taste this wine alongside the Wallis Chardonnay, as you are strongly encouraged to do, the fact that flavours differ so markedly, that mouthfeel and character are so distinct, comes down entirely to site. The French talk of a *goût de terroir*, and this is it.

This is immediately headier and more tropical than the Wallis, with a hint of pineapple overlaying bright, heady stonefruit and citrus aromas. While this is just as complex as its sibling, its power and opulence are perhaps even more up-front and easily appreciated, particularly if one's tastes tend towards fuller Chardonnay styles.

Befitting such aromatic richness, in the mouth this is strikingly muscular, intense fruit flavours contained within an acid structure that streamlines line and contributes a real sense of freshness. It's almost as if there's a spring in its step, such is the decisiveness with which it launches flavours onto the tongue - rather than the delicate twirl of the Wallis, this lands firmly on both feet. A powdery texture to the after palate gives light and shade to mouthfeel and the wine closes with good, spiced length.

Julian Coldrey [January 2014, commissioned by TMBT]

Food :: Temperature Drink this with slow cooked pork belly and roasted fennel Serve at 10–13°C.
Best drinking 2014-2022

REVIEWS More forward and extroverted than the Wallis. A compact Chardonnay, slightly rough around the edges at the moment but it becomes increasingly expansive and harmonious over time. Peach cobbler and pineapple with grapefruit and lime cut. Some savoury bready traits and curious note of basil. Has breadth of flavour. Nougat oak is prominent here and there is a good deal of woodspice. A powerful Chardonnay that needs a bit more time in the bottle right now.

92+ :: *Jeremy Pringle* :: January 2014 :: www.winewillseatitself.com