



Tasting Notes 2013 Estate Chardonnay



Vintage	After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage. A vintage of extremes - our wettest ever dormant interval; second driest floraison and veraison intervals; hottest ever veraison interval.
Vineyards :: Clones	Wallis (68%), Judd (16%), McCutcheon (16%) :: P58 (100%)
Harvest date :: Yield	Hand picked 13-26 March 2013 :: 6 tonnes/ha (2.4 t/acre, ~36.0hl/ha)
Brix :: pH :: TA	22.7-24.0° (12.6-13.3° Baumé) :: 3.3-3.46 :: 6.8-7.9 g/l
Winemaking	The grapes were hand-harvested through mid to late March, whole bunch pressed and the unsettled juice was transferred to 20% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (71%) 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	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	9 months :: 20% new French oak barriques (medium toast; very tight grain; Sirugue [Allier], François Frères, Chassin)
Malolactic	Partial (71%)
Residual sugar	Dry (1.1 g/l)
Finished pH :: TA	3.31 :: 6.0 g/l
Alcohol	13.6% (8.0 standard drinks/750ml bottle)
Production	451 dozen :: bottled 20 February 2014 :: screwcap
Release date	June 2015

TASTING NOTES

As the Estate wine, this shoulders the burden of best representing Ten Minutes By Tractor's house style. Without the quirks of each single vineyard bottling, this nonetheless sets a quality and stylistic bar for the range. It's also absolutely delicious.

The 2013 growing season was mostly warm and dry, and this is much in evidence here. The aroma is decidedly luscious and oozes ripe stonefruit, edges of citrus and the prickle of fresh herbs. Ripeness has been well controlled and the wine reads as totally fresh in terms of its fruit. The twist this year is in its generosity and fullness of flavour. Indeed, this smells decidedly hedonistic.

The palate follows through cleanly on this promise, with a fullness of weight and flavour that is most satisfying. It lands decisively on the tongue and the middle palate shows exciting expansiveness. There's no want of shape and structure, though - there's firm acid and a range of phenolic textures that tighten the after palate. Who hasn't admired, now and then, a generous proportion of figure when elegantly contained? This is a wine you can grab hold of. The finish is dry and firm and ricochets with notes of nectarine and butterscotch. Despite all this, great balance and interplay of fruit, texture and structure.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature	Pair with something equally generous and robust, poussin with chestnuts would be perfect. Serve at 10-13°C.
Best drinking	2015-2022