



Tasting Notes 2014 10X Sauvignon Blanc



Vintage	The 2014 vintage was one of the lowest yielding on record. This was the result of the cold and wet conditions in mid November 2013 that seriously impacted fruit set during flowering. The cool, wet spring was followed by a warm and dry summer which, together with the low yields (our Pinot Noir and Chardonnay averaged 2.3 t/ha or less than 1 t/acre), resulted in great concentration and flavour.
Vineyards :: Clones	Judd (100%) :: F14V9 (77%), H5V10 (23%)
Harvest date :: Yield	Hand picked 8 April 2014 :: 5.2 tonnes/ha (2.1 t/acre, ~31.2hl/ha)
Brix :: pH :: TA	22.8° (12.7° Baumé) :: 3.22 :: 8.25 g/l
Winemaking	Grapes were hand-harvested in early April and transferred to press via gravity before being whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old French oak barriques. Throughout an 8.5 month maturation period in barrel, lees were stirred and a natural partial malolactic fermentation proceeded with the onset of spring. The wine was lightly fined and filtered before bottling.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	8.5 months :: old French oak barriques
Malolactic	Partial (55%)
Residual sugar	Dry (1.1 g/l)
Finished pH :: TA	3.17 :: 6.9 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	417 dozen :: bottled 22 January 2015 :: screwcap
Release date	June 2015

TASTING NOTES

Its apparently unquenchable popularity notwithstanding, Sauvignon Blanc can tread a fine line between satisfyingly varietal and gauche obvious. While there's no mistaking this for anything other than Sauvignon Blanc, Ten Minutes by Tractor has always taken a different path towards finding this variety's best expression.

Rather than pursue a full-throttle, fruit-driven style, this preserves key aromatics while adding whole dimensions of texture and flavour. Indeed, the full gamut of winemaking has been applied, which is unusual enough in itself. What's remarkable, though, is the subtlety of the resultant wine. Aromatically, once past the expected explosion of gooseberry and light tropical notes, there are layers of fragrance, from fruit through dusty hessian to a core of ever-slightly angular minerality. Your corner store's Sauvignon Blanc this is not.

Those accustomed to rather steely acid with this variety may be pleasantly surprised by how round and voluptuous this feels in the mouth. Indeed, a certain caress of texture is a highlight of this bottling, providing a soft landing for a range of flavours that span the same breadth as the aroma: everything from ripe herbs through minerality to a soft lick of caramel. Intensity is good up front, but what's especially gratifying here is how persistent the line is and how much the flavour evolves as the wine moves over the tongue. An exciting, adventurous take on Sauvignon Blanc.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature	A versatile food wine - something fresh like a goats' cheese salad or any carpaccio or ceviche. Serve at 6-9°C.
Best drinking	2015-2020