



Tasting Notes 2014 Estate Chardonnay



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 (overall we averaged 2.1 t/ha or less than 1 t/acre), resulted in great concentration and flavour.
Vineyards :: Clones	Wallis (45%), McCutcheon (35%), Judd (20%) :: P58 (100%)
Harvest date :: Yield	Hand picked 13-26 March 2014 :: 2.0 tonnes/ha (0.8 t/acre, ~12.0hl/ha)
Brix :: pH :: TA	22.1-23.1° (12.3-12.8° Baumé) :: 3.2-3.27 :: 8.7-9.6 g/l
Winemaking	Grapes hand-harvested through mid to late March, whole bunch pressed and the unsettled juice was transferred to 21% new French oak barriques. Fermentation by indigenous yeasts preceded a complete malolactic fermentation in spring and regular stirring of lees was carried out over a 10 month barrel maturation. Bottled unfinned after filtration.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	10 months :: 21% new French oak barriques (medium/elegant toast; extra/very tight grain; Sirugue, François Frères, Chassin)
Malolactic	Complete (97%)
Residual sugar	Dry (0.59 g/l)
Finished pH :: TA	3.26 :: 7.0 g/l
Alcohol	13.6% (8.0 standard drinks/750ml bottle)
Production	343 dozen :: bottled 13 February 2015 :: screwcap
Release date	June 2016

TASTING NOTES

While the single vineyard wines convey revealingly different views of site within region, the Estate Chardonnay does its own particular thing. By blending across sites, it captures the essence of Ten Minutes by Tractor style: complexity and clear delineation in equal measure. It's a different trick, but no less worthy and, in many ways, the obvious choice when looking for a "typical" Chardonnay from this maker.

Aromatically, this begins with a tightly held set of notes that sit in a pithy lemon and herb spectrum. With swirling, this fans out to take in broader, more cushioned hints of vanilla and spice, but the aroma profile never sheds its delightfully nervy tension, so the whole bounces between tautness and richness. Don't rush this wine, as extended nosing rewards with a constantly changing balance and set of components. It's one to savour.

In the mouth, this shows a subtlety and elegance that, as with the nose, shouldn't be rushed. Flavours remain per the aroma profile: citrus and herbs with a subtle undertone of spice and oatmeal. While some Chardonnay styles can shout, this is a wine that demands quiet conversation so one can appreciate its subtle inflections and gentle undulations. Texture, too, has its flow, from a fullness on the mid-palate to a delightful mealy cushion through the after palate and finish.

Julian Coldrey [March 2016, commissioned by TMBT]

Food :: Temperature	In choosing a food match, take care not to overpower this wine. Grilled halloumi would be perfect. Serve at 10–13°C.
Best drinking	2016-2023