



## Tasting Notes 2015 10X Sauvignon Blanc



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	Judd (100%) :: F14V9 (75%), H5V10 (25%)
Harvest date :: Yield	Hand picked 13 April 2015 :: 4.6 tonnes/ha (1.9 t/acre, ~27.6hl/ha)
Brix :: pH :: TA	23.3° (12.9° Baumé) :: 3.17 :: 9.5 g/l
Winemaking	Grapes hand-harvested in mid 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 a 7 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	7 months :: old French oak barriques
Malolactic	Partial (58%)
Residual sugar	Dry (0.48 g/l)
Finished pH :: TA	3.26 :: 6.8 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	358 dozen :: bottled 8 December 2015 :: screwcap
Release date	June 2016

### TASTING NOTES

Ten Minutes by Tractor has always had a different take on Sauvignon Blanc; not so wilfully perverse as to call into question the nature of the grape, but distinct enough to provide a different view into this most celebrated yet divisive of varieties.

A drinker accustomed to a more trans-Tasman take on the variety might smell this and know what it is while marvelling that they've never smelled a Sauvignon Blanc quite like it. That, needless to say, is the point - to engage with variety and region and winemaking in equal measure, and draw out the uniqueness of this particular version of the varietal wine. It's piercingly aromatic but with a firm tilt to the mineral, herbal spectrum, keeping more vulgar aspects at bay while still releasing wisps of passionfruit into the mix. Think of a herb garden just after a summer shower and you'd be on the right track.

In the mouth, there's a particular fullness that swells on the middle palate and gives sharp, citrus-herb flavours nice drive and carry. This isn't an overwhelming wine, which may come as some relief to those who don't often have a taste for this variety, but there's trademark acid and some gorgeous texture through the finish that should ensure ease of matching with a variety of food. Indeed, this is a wine one might reasonably label a "food wine," as it cries out for company of a similarly fresh, zesty character. A nice, gentle lemon curd finish carries the wine through to a squeaky clean close.

Julian Coldrey [March 2016, commissioned by TMBT]

Food :: Temperature	Drink this by the case with pan-fried whiting (perhaps fresh from the day's haul) and a herb salad. Serve at 6–9°C.
Best drinking	2016-2021