



Tasting Notes 2015 Estate Chardonnay



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| 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 | Wallis (53%), Judd (27%), McCutcheon (20%) :: P58 (100%) |
| Harvest date :: Yield | Hand picked 13 March-1 April :: 5.31 tonnes/ha (2.1 t/acre, ~31.9hl/ha) |
| Brix :: pH :: TA | 22.1-22.8° (12.3-12.7° Baumé) :: 3.08-3.18 :: 8.7-10.7 g/l |
| Winemaking | Grapes hand-harvested through mid March to early April, whole bunch pressed and the unsettled juice was transferred to 27% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (66%) 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 :: 27% new French oak barriques (medium toast; tight/very tight grain; François Frères) |
| Malolactic | Partial (66%) |
| Residual sugar | Dry (0.54 g/l) |
| Finished pH :: TA | 3.15 :: 7.5 g/l |
| Alcohol | 13.8% (8.2 standard drinks/750ml bottle) |
| Production | 349 dozen :: bottled 15 February 2016 :: screwcap |
| Release date | March 2017 |

TASTING NOTES

As ever the Estate Chardonnay is intended as an expression of the Ten Minutes by Tractor style, with inputs from all three Estate vineyards. Yet it also has a different character to the more definitive single vineyard wines, with an extra approachability and vitality. Green straw, this carries the white peach fruit character, with whispers of toasty butterscotch oak and lees that fan out through the palate. Crucially, the partial malolactic fermentation gives the back end more citrus acidity thrust to counter the fullness of the winemaking inputs. A final point – don't drink this too cold, as the expression can be blunted with overchilling.

Andrew Graham [February 2017, commissioned by TMBT]

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| Food :: Temperature | Delicacy is important here so white fish is a natural pick. Serve at 10–13°C. |
| Best drinking | 2017-2025 |

REVIEWS

The Estate release is a plusher, more fruit driven wine than the Single Vineyards and is perfect to drink whilst waiting for some secondary development of the Wallis, Judd and McCutcheon. A rich nose with white peach, almond meal and a touch of butterscotch. The palate has nectarine and fig at it's core with well handled acidity and flashes of wood spice giving complexity. The finish has generous cashew notes with lingering spiced peach. Drinking well now and will develop further over the next few years. Drink 2017-2023.

93 :: *Patrick Eckel* :: April 2017 :: winereviewer.com.au

If you feel the urge to dip your toe in the ocean of pleasure that is TMBT Chardonnay and the single vineyard wines stretch the budget that bit too far, you won't miss here. This Estate wine is a blend of the three vineyards, and damn, it hits the spot. It showcases clever winemaking and excellent fruit. Custard apple, white-fleshed stone fruit, dried pineapple, subtle honeysuckle and lemon zest. Slight Ginger like spice keeps all in check but it's the focused delivery which keeps the smile on my dial. Classy Chardy. Drink now to five years.

92 :: *Steve Leszczynski* :: April 2017 :: qwinereviews.com

It's a settled, sure-footed chardonnay with ample flavour and a clean, long, succulent finish. It refreshes and it satisfies. It tastes of white peach, grapefruit, honeysuckle and spicy oak, a green apple juiciness washing through the finish. Both flavoursome and neat/tidy. Drink 2017-2021.

92 :: *Campbell Mattinson* :: April 2017 :: winefront.com.au