



Tasting Notes 2016 Estate Chardonnay



Vintage	After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest: 21 days shorter than average). The result was a dry and warm vintage with good yields.
Vineyards :: Clones	Wallis (34%), Kentucky (30%), McCutcheon (19%), Judd (17%) :: P58 (70%), I10V1 (30%)
Harvest date :: Yield	Hand picked 4-24 March 2016 :: 5.93 tonnes/ha (2.4 t/acre, ~35.6hl/ha)
Brix :: pH :: TA	21.4-22.8° (11.9-12.7° Baumé) :: 3.22-3.42 :: 7.2-8.2 g/l
Winemaking	Grapes hand-harvested through march, whole bunch pressed and the unsettled juice was transferred to 19% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (83%) malolactic fermentation in spring and regular stirring of lees was carried out over a 11 month barrel maturation. Bottled unfinned after filtration.
Aging :: Oak	11 months :: 19% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Partial (83%)
Residual sugar	Dry (1.2 g/l)
Finished pH :: TA	3.31 :: 6.1 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	1468 dozen :: bottled February 2017 :: screwcap
Release date	March 2018

TASTING NOTES

Now a blend of four vineyards, the Estate Chardonnay takes a different tack this year, the vintage warmth delivering a wine that has more width and volume. There's an extra edge of white chocolate on the nose this year too, though backed with a more traditional white peach and nectarine that is the Ten Minutes by Tractor trademark. Underneath, it's a broadly proportioned wine with a notable depth of flavour this year – a more full-throttle Estate Chardonnay – though with plenty of acidity to carry off the style.

Andrew Graham [February 2018, commissioned by TMBT]

Food :: Temperature	Creamed salmon roe, with richness to match the wine. Serve at 10–13°C.
Best drinking	2018-2026

REVIEWS