



Tasting Notes 2016 Wallis 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 (Tree Block 100%) :: P58 (100%)
Harvest date :: Yield	5-8 March 2016 :: 4.62 tonnes/ha (1.9 t/acre, ~27.7hl/ha)
Brix :: pH :: TA	22.0-22.8° (12.2-12.7° Baumé) :: 3.18-3.20 :: 6.75-8.0 g/l
Winemaking	Grapes hand-harvested in early March, whole bunch pressed and the unsettled juice was transferred to 25% 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 11 month barrel maturation. Bottled unfiltered after filtration.
Winemakers	Sandro Mosele
Aging :: Oak	11 months :: 25% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Complete (>95%)
Residual sugar	Dry (0.74 g/l)
Finished pH :: TA	3.28 :: 6.6 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	289 dozen :: bottled February 2017 :: screwcap
Release date	March 2018

TASTING NOTES

The archetypal Ten Minutes By Tractor Chardonnay and in classic form here. Wallis typically has more acidity, and this year it has delivered a perfectly poised wine. An unmistakable edge of Sao and a dash of caramel on the nose, the full palate flush with butterscotch flavours, the acidity a further punch after a power packed middle. Light on its feet, yet a seriously powerful wine in top form.

Andrew Graham [February 2018, commissioned by TMBT]

Food :: Temperature	Lime kingfish with crème fraiche. The white fish is perfect for such a refined wine, but with enough power to match the wine. Serve at 10–13°C.
Best drinking	2018-2028

REVIEWS