



## Tasting Notes 2010 10X Chardonnay



Vintage	2010 was a kind vintage beginning with good winter and spring rainfall, warm temperatures through August and September saw good budburst. Although October was marginally cooler than usual, November and December warmed up providing perfect conditions for the “Grand Growth” phase (a rapid growth phase which begins when the plant switches from vegetative to reproductive mode) and also for flowering and fruit set. February and March were warmer than average and the ripening period rolled along without any great concern, resulting in an early vintage with very high quality fruit.
Vineyards :: Clones	McCutcheon (73%), Wallis (27%) :: I10V1/I10V5 (55%), P58 (45%)
Harvest date :: Yield	Hand picked 22-25 March 2010 :: 4.1 tonnes/ha (1.7 t/acre, ~24.6hl/ha)
Brix :: pH :: TA	22.4-23.2° (12.4-12.9° Baumé) :: 3.26-3.33 :: 7.7-9.3 g/l
Winemaking	The grapes were hand-harvested throughout the final week in March, whole bunch pressed and the unsettled juice was transferred to 23% new French oak barriques. Fermentation by indigenous yeasts preceded a partial malolactic fermentation in spring and regular stirring of lees was carried out over a 10 month barrel maturation. Bottled after light fining and filtration.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	10 months :: 23% new French oak (medium toast Chatellier and Allier from Sirugue)
Malolactic	Partial (19%)
Residual sugar	Dry (0.72 g/l)
Finished pH :: TA	3.31 :: 6.8 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	480 dozen :: bottled 21 February 2011 :: screwcap
Release date	1 June 2011

### TASTING NOTES

The nose shows all the hallmarks of Ten Minutes by Tractor’s Chardonnay style: transparency, savouriness, delicacy. Aromas are of light caramel, white peach, sea spray and herbs, all tightly integrated. It’s a nuanced aroma, with good complexity and a light touch, very proper and even slightly prim. There’s a loucheness under the surface though, with tendrils of wild savouriness reaching out from the perimeter, keeping things earthy and real. The palate is again all about balance. Adding to the same range of flavours as signalled on the nose, the palate contributes an especially well judged mouthfeel. It’s slippery without being heavy, full enough to add weight to the caramel and peach flavours yet fleet enough to keep them moving along. That wildness glimpsed on the nose stays under control, adding just enough edge to raise an eyebrow.

There’s no doubt the single vineyard wines represent the purest expression of intent within the portfolio, but it’s gratifying to know you can get such a substantial taste of the premium labels with this wine. A wine for those who want characterful Chardonnay for their everyday drinking.

Food :: Temperature	Try it with boudin blanc and sautéed potatoes. Serve at 7–10°C.
Best drinking	2011-2016

### REVIEWS

I’d treat this chardonnay from the Ten Minutes by Tractor stable as an “early drinker” - but it’s a nice one at that. It’s a chardonnay with a lot of colour - straw and yellow - and the flavour to match, all peach and nectarine and waxy oak. For all its flavour though it still comes across as refreshing, its zippy acidity combining well with the creamy, lanolin-like notes of the finish. Not an especially exciting wine but a decent one. Drink 2012-2014  
*90 :: Campbell Mattinson :: 8 February 2012 :: winefront.com.au*

Complex, well-worked bouquet of milk-bottle top, creamy lees and smoky sulphides, showing a lot of non-fruit characters for an entry-level wine. Medium bodied, intense and driving, with savoury flavours and a hint of bitter phenolics.

*90 :: Huon Hooke :: February/March 2012 :: Gourmet Traveller Wine*

A bright, fruit-forward style of chardonnay that sits in the melon and peach spectrum, with gentle savoury complexity. The palate’s nicely layered, with lemon and green-peach flavours; there’s plenty of toasted hazelnut oak flavour building through the finish.

*92 :: Nick Stock :: October 2011 :: 2012 Good Wine Guide*