



Tasting Notes 2010 10X Sauvignon Blanc



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 Judd :: H5V10, F14V9
Harvest date :: Yield Hand picked 1 April 2010 :: 4.5 tonnes/ha (1.8 t/acre, ~27.0hl/ha)
Brix :: pH :: TA 22.6° (12.6° Baumé) :: 3.27 :: 7.9 g/l
Winemaking The grapes were hand-harvested, and transferred to press via gravity before being whole bunch pressed and the unsettled juice fermented in old and 5% new French oak barriques. Throughout a 10 month maturation period in barrel, the 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 Richard McIntyre & Martin Spedding
Aging :: Oak 10 months :: 5% new French oak (medium toast Nevers from François Frères)
Malolactic Partial (7%)
Residual sugar Dry (0.68g/l)
Finished pH :: TA 3.20 :: 7.4 g/l
Alcohol 13.5% (8.0 standard drinks/750ml bottle)
Production 354 dozen :: bottled 21 February 2011 :: screwcap
Release date 1 June 2011

TASTING NOTES

This wine emphasises herbs, lithe fruit and the sort of crystalline subtlety that can be rare with this varietal. The nose is piercingly aromatic and fleet of foot, emphasising fresh herbs, aniseed and hints of underlying passionfruit and lemon. Indeed, such is the freshness of the aroma profile, it recalls the sort of light summer dessert that is simply assembled from the loveliest ingredients, one whose delicacy would be ruined by something as ham-fisted as actual cooking. As one would expect of Sauvignon Blanc, the palate is alive with buzzing acidity, though beautifully balanced and thus allows the sharp flavour components to truly express themselves. There are more crisp herbs, fresh minerals and an undercurrent of rich fruit that combine to create a most distinctive flavour profile. There's complexity here whose origins aren't immediately apparent; unlike many with more significant, and obvious, winemaker input, this wine's complexity seems to stem from good work right down the line, from quality fruit through sensitive treatment in the winery. Importantly in terms of its drinkability, nothing cloys, everything stays balanced and fresh.

Food :: Temperature Simply the very freshest prawns you can source, served with a squeeze of lemon and home made tartare sauce. Serve at 6–9°C.

Best drinking Now-2014

REVIEWS

Light straw-green; a wine with greater depth, texture and structure than many from southern Victoria; the flavours of lemon, green apple and tropical notes fill the length of the palate. Drink by: 2012.

94 :: James Halliday :: July 2012 :: 2013 Australian Wine Companion

The Tractor folks like to work some gently complex character into this sauvignon, subduing the assertive tropical fruits and adding citrus and chalky elements to the nose. The palate has plenty of ripe fruit and delivers a layer of spicy, creamy complexity - quite rich, but nice and fresh. Drink now.

91 :: Nick Stock :: October 2011 :: 2012 Good Wine Guide