



## Tasting Notes 2010 Blanc de Blancs [Disgorged Oct 2012]



**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 (62%), McCutcheon (38%) :: P58 (75%), 110V1 (25%)  
**Harvest date :: Yield** Hand picked 5-10 March 2010 :: 4.4 tonnes/ha (1.8 t/acre, ~26.4hl/ha)

**Brix :: pH :: TA** 18.3-19.2° (10.2-10.7° Baumé) :: 3.02-3.12 :: 11.6-11.9 g/l

**Winemaking** The grapes were hand-harvested, and transferred directly to press, with the first 500 litres per tonne of fruit (cuvée) collected to be used exclusively for this wine. The juice was then stirred and sent directly to old French oak barriques where an indigenous yeast fermentation proceeded before the wines lees were stirred over the course of the winter period. The base wine was then assembled and tiraged to bottle. After a period of 23 months on its yeast lees, the wine was riddled and disgorged before the dosage was made and then bottled sealed with cork.

**Winemakers** Jeremy Magyar, Richard McIntyre, Martin Spedding

**Aging :: Oak** 5 months :: old French oak barriques :: 23 months on lees in bottle

**Malolactic** None

**Residual sugar** Dosage 5 g/l

**Finished pH :: TA** 2.90 :: 10.3 g/l

**Alcohol** 12.0% (7.1 standard drinks/750ml bottle)

**Production** 98 dozen :: disgorged October 2012 :: cork with muselet

**Release date** December 2013

### TASTING NOTES

Sparkling is sparkling, one might be tempted to think. Not so - styles vary as dramatically as they can with table wines, from sweet and fruit-driven to dry and dominated by funky yeast-derived notes. But above all else, sparkling wine should make you happy; indeed at its best it should prompt, not be prompted by, celebration.

For Ten Minutes by Tractor’s first sparkling, made entirely of Chardonnay grapes, the emphasis is firmly on generosity of flavour, texture and subtle complexity. This is a wonderful wine in the mouth, with all the textural hallmarks of great sparkling: a gentle effervescence in the mouth, acid that freshens without aggression and a gorgeous caress at the back of the mouth to bring you back for more.

As with the house’s Chardonnay table wines, this displays effortless power and fruit intensity. After twenty three months on lees, it has developed up a range of yeast-derived nuances, as well as some prickly struck match notes that sparkling sophisticates will appreciate. But it never makes itself too difficult. This isn’t the dinner party host who insists on displaying his erudition at your expense; this is the lover who wants you to have a good time.

Julian Coldrey [January 2014, commissioned by TMBT]

**Food :: Temperature** The perfect aperitif. Serve at 6–9°C.

**Best drinking** 2014-2018

### REVIEWS