



Tasting Notes 2010 Estate 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	Wallis (76%), McCutcheon (24%) :: P58
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 :: 7.7-9.4 g/l
Winemaking	Grapes hand-harvested throughout the final week in March, whole bunch pressed and the unsettled juice was transferred to 32% 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 :: 32% new French oak (medium toast Allier & Chatillon from Sirugue)
Malolactic	Partial (75%)
Residual sugar	Dry (0.44 g/l)
Finished pH :: TA	3.49 :: 6.0 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	359 dozen :: bottled 17 March 2011 :: screwcap
Release date	June 2012

TASTING NOTES

The Estate wine provides a clear snapshot of the range and more than a taste of the high end. Immediately complex, the nose is quite full in its aroma profile. The most immediately prominent notes are winemaking-related: nougat oak, butterscotch, oatmeal. This profile moves steadily, almost imperceptibly, into a fruit spectrum, starting with peach and ending up back at caramel via melon but there is an overall tautness and shape that never lets the aroma lose focus. So we get the best of both worlds: rich complexity and lithe shape.

The palate is intense and immediate, more fruit forward than the nose suggests. There's abundant flavour here, wrapped in a taut, mineral framework that sparkles and flows. Minerality is a controversial word in wine appreciation, but this clearly has that most sought after of Chardonnay components, a lovely firm mineral thrust that provides a savoury, adult foundation for rich, complex flavours. Structure is firm enough, with tasty acid and a clear textural dimension. The after palate and finish gently taper away, with caramel echoes to the last. While the single vineyard wines (rightly) have more distinctive points of view, the Estate is precisely what it should be: a rounded, complete view of Ten Minutes by Tractor Chardonnay.

Julian Coldrey [April 2012, commissioned by TMBT]

Food :: Temperature Sweet onion and goats' cheese tart, made with the richest of puff pastries. Serve at 10–13°C.
Best drinking 2012-2015

REVIEWS

No disguising my pleasure for these 2010 Ten Minutes by Tractor wines – they're right up my alley. Authentic, full flavoured Mornington Chardonnay and Pinot Noir with weight and swagger. This 'Estate' Chardonnay is a blend of McCutcheon and Wallis vineyard fruit that was whole bunch pressed, naturally fermented and spent 10 months in barrel. You can see that swagger just by picking up the bottle – its heavy. This smells deep and serious too, with very fine almond meal and walnut nose showing layers of mealy oak and rich-but-contained fruit. That sense of overt richness brought back by structure is throughout this wine, the palate immediately full but dry and long too, the mid palate typically honeyed in Mornington style although the finish is dry and clean, if perhaps a little oak edged. White burgundy meets the Mornington peninsula here – I can't see why anyone would buy a similar priced Bourgogne or even many premier cru Burgs when you can have a Chardonnay as satisfying as this. Drink: 2012-2016.

94 :: Andrew Graham :: December 2012 :: ozwinereview.com

Some impressive depth to the nose here; this carries the oak and winemaking in its stride, all nicely integrated. Plenty of stone fruit flavour in a rich and soft palate. Lovely freshness, good weight and concentration, and a smooth, round finish.

93 :: Nick Stock :: November 2012 :: 2013 Good Wine Guide

Moving from the riper of Mornington Peninsula chardonnays to the more complex modern type, this has peach, melon, cashew and oak spice characters. Drink over three years.

94 :: Ralph Kyte-Powell :: 23 October 2012 :: The Age Epicure