



Tasting Notes 2017 10X Chardonnay



Vintage Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March. Yields are down because of the problems around flowering but summer and early autumn saw long, slow ripening – perfect for our Pinot Noir and Chardonnay.

Vineyards :: Clones

Osborne (100%) :: P58 (100%)

Harvest date :: Yield

Hand picked 4 March 2017 :: 3.2 tonnes/ha (1.3 t/acre, ~19.2hl/ha)

Brix :: pH :: TA

22.0° (12.2° Baumé) :: 3.12 :: 8.7 g/l

Winemaking

Grapes hand-harvested in early March and transferred to press via gravity before being whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old oak, some 228 litre French oak barrels, some 600 litre Austrian oak barrels. An 11 month aging in barrel with no bâtonnage to keep wines fresher and more taut. Natural partial (19%) malolactic fermentation before bottling lightly fined and filtered.

Winemakers

Sandro Mosele, Martin Spedding

Aging :: Oak

11 months :: old 228 litre French oak (light toast; Sirugue) and 600 litre Austrian oak (Stockinger) barrels

Malolactic

Partial (19%)

Residual sugar

Dry (1.7 g/l)

Finished pH :: TA

3.18 :: 8.1 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

196 dozen :: bottled 12 February 2018 :: screwcap

Release date

June 2018

TASTING NOTES

The most approachable of the Ten Minutes by Tractor Chardonnay wines, and here in a very lively form that is unquestionably fresh. Very much shaped by the underlying grapefruit acidity, with oak a distant influence in the background. A lively, Chablis-inspired wine of citrusy vitality and with a clear varietal stamp that will only become more prominent with time in bottle.

Andrew Graham [May 2018, commissioned by TMBT]

Food :: Temperature

Smoked trout in the classic Chablis mode. Serve at 7–10°C.

Best drinking

2018-2023

REVIEWS