



Tasting Notes 2001 10X Chardonnay



Vintage	Another good vintage. Spring rains were followed by warm to very warm dry conditions. Late autumn rains created some disease pressure. Some outstanding wines were made.
Vineyards :: Clones	Wallis, Judd, McCutcheon :: P58, I10V1, I10V5
Harvest date :: Yield	21-24 April 2001 :: 9.1 tonnes/ha (3.7 t/acre, ~54.6hl/ha)
Brix :: pH :: TA	25.0° (13.9° Baumé) :: 3.36 :: 7.3 g/l
Winemaking	The juice was settled for twenty-four hours. Seventy percent was racked into 40% new French oak barrels and fermented with 100% wild yeast. The remaining 30% was racked into tanks and fermented with cultivated yeast. Full malolactic fermentation took place with lees bâtonnage.
Winemakers	Richard McIntyre
Aging :: Oak	11 months :: 70% in 40% new French oak
Malolactic	100%
Residual sugar	Dry (1.1 g/l)
Finished pH :: TA	3.48 :: 5.2 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	800 dozen :: bottled 11 March 2002 :: cork
Release date	July 2003

TASTING NOTES This delicious, spicy and complex Chardonnay combines the flavours of the three Ten Minutes By Tractor vineyards. It is brilliant gold in colour with a hint of green. The result is a wine displaying palate weight with nuances of citrus, peach, cashew nuts, minerals and spice.

Food :: Temperature	Serve at 7–10°C.
Best drinking	Now-2007

REVIEWS Medium yellow-green; complex melon, peach and fig fruit combines with barrel-ferment oak on the bouquet, the generously flavoured, but not broad or coarse, palate providing an instant replay. Neatly balanced.

90 :: James Halliday :: 2004 Australian Wine Companion

Bronze :: March 2003 :: 2003 Cool Climate Wine Show