



Tasting Notes 2006 Wallis Chardonnay

Vintage	A warm moist spring with average fruit set was followed by warm to very hot weather over summer. Ripening accelerated under such intense growing conditions. Cooler weather arrived in February but vintage was still earlier than usual. Yields were lower than usual but the overall quality is excellent with fruit of lovely concentration and flavour development.
Vineyards :: Clones	Wallis :: P58
Harvest date :: Yield	17 & 22 March 2006; hand picked :: 7.1 tonnes/ha (2.9 t/acre, ~42.6hl/ha)
Brix :: pH :: TA	22.9° (12.7° Baumé) :: 3.22 :: 8.3 g/l
Winemaking	Whole bunch pressed. Wild yeast fermented in 33% new oak. Partial MLF. Lees aged and stirred for 13 months. Bottled after fining and sterile filtration.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	13 months :: 33% new French oak (Sirugue, François Freres)
Malolactic	Partial
Residual sugar	Dry (1.0 g/l)
Finished pH :: TA	3.42 :: 6.4 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	280 dozen :: bottled 4 May 2007 :: screwcap
Release date	October 2007

TASTING NOTES

A finely structured Chardonnay - pale lemon gold in colour with a bright nose of lemon butter and honey with hints of roasted hazelnuts. On the palate the wine shows fresh citrus and melon fruit, and a touch of minerality with a creamy mid-palate texture. Fine and long with crisp acid providing a very clean finish. A wine that is at once elegant, with understated intensity and richness yet also crisp, light and racy.

Food :: Temperature

A perfect match with fresh oysters and any delicate white fish. Serve at 10–13°C.

Best drinking

Drinking well now, and will continue to evolve and open up over the coming 5-10 years

REVIEWS

Plenty of creamy richness and well-placed artefact here; hazelnut brittle and vanillin, the wine is cloaked with complexity. The palate starts out smooth, gently creamy with intense stone fruit flavour, ripe and concentrated with Chablis-like chalky intensity; long, fine and precise.

94 :: Nick Stock :: November 2008 :: 2009 Penguin Good Australian Wine Guide

Highly focused, but lighter than McCutcheon notwithstanding higher alcohol, with slightly more tangy fruit; 100% mlf here too, but with fewer question marks. Drink to 2013.

94 :: James Halliday :: August 2008 :: 2009 Australian Wine Companion

Ten Minutes by Tractor makes some of the best Mornington Peninsula chardonnays. It's a complex wine with aromas of oatmeal, nectarine and bakery spices. The palate is silky, layered and seamless with rich, tangy flavour and a long, lip-smacking finish. Drink over three years. Food ideas: Fish with a buttery sauce; lobster omelet.

5 stars :: Ralph Kyte-Powell :: 29 July 2008 :: The Age Epicure

The finest chardonnay Ten Minutes has made, closely followed by the McCutcheon. This is all about structure and purity from its citrus notes to its excellent natural acidity. Tight, refined but fills out on the mid palate.

Jane Faulkner :: 15 March 2008 :: The Age