



Tasting Notes 2015 10X Chardonnay



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	Osborn (75%), Judd (15%), Wallis (10%) :: I10V1 (75%), P58 (25%)
Harvest date :: Yield	Hand picked 7-24 March 2015 :: 6.2 tonnes/ha (2.5 t/acre, ~37.2hl/ha)
Brix :: pH :: TA	22.0-22.8° (12.2-12.7° Baumé) :: 3.14-3.27 :: 8.0-9.45 g/l
Winemaking	Grapes hand-harvested in mid March, whole bunch pressed and the unsettled juice was transferred to 15% 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 9 month barrel maturation. Bottled unfiltered after filtration.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	9 months :: 15% new French oak (medium toast; tight/very tight grain; François Frères)
Malolactic	Partial (80%)
Residual sugar	Dry (0.42 g/l)
Finished pH :: TA	3.14 :: 8.0 g/l
Alcohol	13.6% (8.0 standard drinks/750ml bottle)
Production	475 dozen :: bottled 13 January 2016 :: screwcap
Release date	June 2016

TASTING NOTES

With so many Chardonnays in the range, it's reasonable to wonder what one gets with the (nominally) entry level 10X label. The answer is: a good taste of the high end. This is very much in the main line of the range, stylistically, and presents a more accessible, "drink now" version of the house style.

The aroma is unmistakably Ten Minutes by Tractor, showing characteristically high-toned notes of citrus and white peach, along with an array of crisp herbal notes and warmer, vanilla tones. There are deeper, fleshier notes too, which emerge after a bit of air and some swirling in the glass. The precision of the aroma's layering is impressive, akin to peering through a fine latticework window to a garden in full bloom - finesse and abundance all at once. Wines that unfold like this should be drunk slowly and with some attention, and it's gratifying to see this complexity in a such a young wine.

In the mouth, a burst of fresh citrus initially characterises the flavour profile and establishes this wine as one to enjoy immediately. There's great verve and vitality here, the same sensation one has when biting into fresh fruit, as flavour and acid combine to invigorate the palate. As the line progresses, subtle vanilla and caramel begin to emerge, adding plushness and depth, and cushioning a firm line of acid that drives across the tongue. The finish sizzles with a butterscotch and lemon sherbet sensation. This narrative provides a neat beginning, middle and end to the wine's line and, as with any good story, is one that invites repeat visits.

Julian Coldrey [March 2016, commissioned by TMBT]

Food :: Temperature	Choose food that matches the wine's layers of freshness and warmth; American-style chicken salad on artisan sourdough would be a knockout lunch combination.:: serve at 7–10°C
Best drinking	2016-2023

REVIEWS

Abundant stone fruit, cumquat and a whiplash of nectarine acidity on the finish, define this open-knit chardonnay. While a cool climate tension threads its way through the mid-drift of the wine, interspersed by cashew, nougat, funky mineral notes and a lick of sexy French oak, the overall impression is that of sophistication married to approachability. Drink by 2022.

94 :: James Halliday :: August 2017 :: winecompanion.com.au

Medium to full buttercup yellow colour, with an almond meal and stone fruit aroma, which seems forward-developed. There are apricot and apricot kernel, almond-like characters throughout. Oak and acidity are fairly strongly felt. I would query if this wine isn't slightly oxidised, but it still offers pleasure. There's sometimes a fine line between oxidative winemaking and slight oxidation. Drink 2017 to 2020

90 :: Huon Hooke :: February 2017 :: huonhooke.com