

Ten Minutes by Tractor

2025 Estate Chardonnay

Our Thoughts

White nectarine, hints of fairy floss and lemon pith intermingle with white florals and a touch of flint. The palate is juicy yet savoury with a mineral drive that brings freshness and purity and enhances a zingy and pithy note. The edges are textural yet soft and create a seamless balance of fruit and oak.

Vintage Comment

The 2025 vintage was magnificent. Moderate warm days, cool nights and dry conditions throughout the Summer and Autumn provided ideal ripening conditions. Healthy and balanced canopies across all sites produced wonderful flavours and acidity and excellent fruit quality.

Harvest Date :: Yield

Handpicked 27th February - 12th March 2025
:: 4.7 - 6t/ha

Vineyards :: Clones

McCutcheon (31%), Mills (28%), Wallis (19%), Gabrielle (18%), Judd (4%) :: 95 (46%), P58 (23%), I10V01(17%), 96 (14%)

Baumé :: pH :: TA

11.8-12.2 :: 3.21-3.24 :: 8.6-9.0g/L

Winemaking

Each parcel of fruit was handpicked and whole bunch pressed to stainless steel tank where it was cooled and settled overnight. The juice was then racked to French oak barriques, taking the light fluffy lees and fermented using indigenous yeast.

Occasional light bâtonnage and minimal malolactic fermentation took place amongst individual barrels to capture balance within



the wine. After 11 months in barrel, this blend was transferred to tank, lightly filtered, then bottled.

Aging :: Oak

11 months :: 21% new French oak combined with seasoned oak barrels, small and large format.

RS :: pH :: TA

Dry :: 3.22 :: 7.2g/L

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Bottled :: Closure

February 2026 :: screwcap

Food Pairing :: Serving Temperature

Murray cod, nashi pear lovage :: serve at 13 - 16°C

Best Drinking

2026-2036

