

Ten Minutes by Tractor

2025 McCutcheon Chardonnay

Our Thoughts

Fermented in concrete before being transferred to French oak, this wine has great upfront tension with a brine like mineral edge set amongst fennel, green paw paw and lemon sorbet zing. Refreshingly bright and detailed, lifted oak spice and lime and grapefruit pith adds to the generous length and linger of this wine.

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, vibrant and balanced canopies across all sites produced wonderful flavours, acidity and fruit quality.

Harvest Date :: Yield

Handpicked 12th – 14th March 2025 :: 4.0 t/ha

Vineyards :: Clones

McCutcheon (100%) :: P58 (76%), 95 (24%)

Baumé:: pH :: TA

12.2 :: 3.21 :: 9.6g/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 concrete taking the light fluffy lees and fermented using indigenous yeast before transferred to French oak barrels.

Occasional light bâtonnage and varied levels of natural 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 :: A combination of new and seasoned French oak barrels, 25% new.

RS :: pH :: TA

Dry :: 3.21 :: 7.5g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2026 :: screwcap

Food Pairing

Tortellini,
Moreton bag
bug, tarragon

Serving Temperature

10 – 13°C

Best Drinking

2026 –
2036

