

# Ten Minutes by Tractor

## 2025 Wallis Chardonnay

### Our Thoughts

White peach layered with lemon peel and hints of cumquat and clove dominate the perfume and entrée to this wine. Notes of crumpey, cumquat, orange blossom with balanced oak provide a creamy texture and the impression of lightness yet depth. A delicate and powerful expression of the Wallis Chardonnay.

### 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 7<sup>th</sup> March 2025 :: 4 t/ha

### Vineyards :: Clones

Wallis (100%) :: P58 (100%)

### Baumé:: pH :: TA

12.4 :: 3.22 :: 10.3g/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 puncheons and barriques, taking the light fluffy lees and fermented using indigenous yeast.

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 puncheons and barriques, 25% new.

### RS :: pH :: TA

Dry :: 3.20 :: 8.3g/L

### Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

### Bottled :: Closure

February 2026 :: screwcap

### Food Pairing

Scallop, courgette, buttermilk, caviar

### Serving Temperature

10 – 13°C

### Best Drinking

2026 – 2036

