



## Tasting Notes 2016 10X Chardonnay



Vintage	After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest: 21 days shorter than average). The result was a dry and warm vintage with good yields.
Vineyards :: Clones	Osborn (50%), Kentucky (32%), McCutcheon (18%) :: P58 (85%), 95 (8%), 96 (7%)
Harvest date :: Yield	Hand picked 27 February-8 March 2016 :: 4.55 tonnes/ha (1.8 t/acre, ~27.3hl/ha)
Brix :: pH :: TA	22.4-23.2° (12.4-12.9° Baumé) :: 3.28-3.30 :: 6.3-7.6 g/l
Winemaking	Grapes hand-harvested from late February to early March, whole bunch pressed and the unsettled juice was transferred to 10% new French oak barriques. Fermentation by indigenous yeasts preceded a complete 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 :: 10% new French oak barriques (medium toast; tight/very tight grain; François Frères)
Malolactic	Complete
Residual sugar	Dry (1.4 g/l)
Finished pH :: TA	3.36 :: 5.4 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	743 dozen :: bottled 17 January 2017 :: screwcap
Release date	June 2017

### TASTING NOTES

From first sniff, this is a quintessential Ten Minutes by Tractor Chardonnay, with flashes of nougat, a drizzle of honey over white peach fruit. Despite the nose suggesting a big wine, this is actually more medium bodied than expected, the back end punctuated by grapefruit acidity, and delivering a wine that is less bombastic and more egalitarian than some of the Estate and Single Vineyard Chardonnay releases while retaining the classic house style. If anything, this will appreciate more time in bottle to grow through the finish.

Andrew Graham [June 2017, commissioned by TMBT]

Food :: Temperature	Spaghetti carbonara but in the classic formula with pecorino, guanciale and no cream. Serve at 7-10°C.
Best drinking	2017-2025

### REVIEWS

The Ten Minutes by Tractor 10X Chardonnay represents good value and is made in a style that is approachable in its youth but will also reward short term cellaring. The wine was fermented in barrel with 10% new french oak for 9 months and full malolactic fermentation allowed. A light yellow in the glass with a nose that shows vibrant melon and nectarine fruit that has a mealy, lees induced richness and top notes of candied apple. The palate has breadth of stone fruits that work against a taut backbone of acidity and generous textural inputs that give a touch of savouriness, wood spice and fig give depth to driving stone fruits to finish. Drink 2017-2024.

90 :: Patrick Eckel :: June 2017 :: winereviewer.com.au