



Tasting Notes 2015 McCutcheon 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	McCutcheon (Ridge Block 55%, Lake Block 45%) :: P58 (100%)
Harvest date :: Yield	Hand picked 25 March-1 April :: 3.62 tonnes/ha (1.5 t/acre, ~21.7hl/ha)
Brix :: pH :: TA	22.6-22.8° (12.6-12.7° Baumé) :: 3.16-3.18 :: 10.1-10.2 g/l
Winemaking	Grapes hand-harvested in late March to early April, whole bunch pressed and the unsettled juice was transferred to 22% 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 10 month barrel maturation. Bottled unfiltered after filtration.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	10 months :: 22% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Complete (96%)
Residual sugar	Dry (0.50 g/l)
Finished pH :: TA	3.26 :: 6.9 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	222 dozen :: bottled 3 March 2016 :: screwcap
Release date	March 2017

TASTING NOTES

The McCutcheon Chardonnay is easily the most robust of all the single vineyard Chardonnay releases, with a depth and intensity that marks it apart from the other wines. Easily my favourite of the 2015 wines, with a very convincing depth. One of the few single vineyard Chardonnay releases to have completed malolactic fermentation; this has more richness, more fruit power and a very long finish, the vanilla bean and custard creamy flavour intensity compelling with its length and impact. It's a real mouthful of a wine, with more layers that unfurl the longer you look. If you need a classic benchmark, then this is the Corton-Charlemagne of the range – a charismatic wine of grandiosity.

Andrew Graham [February 2017, commissioned by TMBT]

Food :: Temperature	Serious flavour requires serious flavour, and this can handle real decadence. Even a creamy lobster thermidor would work here. Serve at 10–13°C.
Best drinking	2017-2027

REVIEWS

Full yellow colour with a shy but mellow, developed bouquet - subtle toasted nuts, a trace of nougat. This is very much within house style: full-bodied and powerful, emphatic, generously oaked, spicy and toasty, with a full-bodied palate which is ample and lasting. A full-throated chardonnay. Drink 2017-2025.

95 :: Huon Hooke :: April 2017 :: huonhooke.com

The wine was whole bunch pressed, wild yeast fermented in barrel with 22% new oak. As is the case with the the Judd Single Vineyard Chardonnay it was allowed to go through malo prior to bottling without any filtering and some light fining. This is a wine of great structure and presence, the nose has piercing nectarine fruit with fig and creamy flint notes that are a precursor to the tightly bound but expressive elegance to come on the palate. The structure of this wine is second to none, there is a baseline of powdery acidity that gives great contrast to richer stone fruits and an unmistakable input of spicy new french oak. The wine lingers a combination of stone fruits, fig and wood smoke with a line tantalising acidity that draws you back in for another sip. Drink 2017-2030.

96 :: Patrick Eckel :: April 2017 :: winereviewer.com.au

A superb expression of Chardonnay. Not much more to say really. Find this. Bravo! Slight toast, figs, burnt caramel, classic white stone fruit drive. A hint of smoke and another veneer revealing whipped butter and delicate creaminess - thanks very much to the 96% MLF. The mouth is coated generously without being weighed down. Please don't let the elegance stop. Clearly the best of the fantastic 2015 TMBT Chardonnay releases. Layered. Refined. Real. A privilege. Drink now to ten years.

96 :: Steve Leszczynski :: April 2017 :: qwinereviews.com

This is a rock. It's both brilliantly flavoured and impeccably well structured. Quartz, white peach, custard cream, even fennel. Woodsmoke. Grapefruit. As rich as it is racy. There's crunch and steel, mineral and meal to the finish. It has it all going on. Powerhouse chardonnay, in a good way. Drink 2018-2023.

96 :: Campbell Mattinson :: April 2017 :: winefront.com.au