

Ten Minutes by Tractor



## 2024 10X Pinot Noir

### Our Thoughts

Perfumed and expressive, this Pinot opens with beautiful fragrant black cherry and blueberry fruits and has a voluptuous charm with layers of aniseed, pink musk and blackberry finishing with a silky texture and chalky fine tannins.

### Vintage Comment :: Tasmania

A warmer and drier start to vintage than previous years, then ideal conditions leading into budburst which allowed for good fruit set and bunch size. During the growing season, the northern Tamar region received above average temperatures, while parts of the island's south experienced cooler than average temperatures.

### Harvest Date :: Yield

Picked 27<sup>th</sup> March – 4<sup>th</sup> April 2024 ::  
6 – 8t/ha

### Vineyards :: Clones

Tamar Valley and Derwent Valley :: 115,  
Pommard, Abel, 114, D5V12, 8104

### Brix :: pH :: TA

23.76 – 24.3 :: 3.50 – 3.58 :: 4.5 – 7.0g/L

### Winemaking

Hand sorted on our sorting table. A 3 day cold soak at 8°C before naturally fermenting using indigenous yeast for 15 days on skins in a combination of concrete and stainless steel fermenters.

Lightly pressed then aged in oak for 8 months where it went through a natural malolactic fermentation before it was blended, filtered and bottled.

### Aging :: Oak

8 months in French oak barriques and puncheons :: 15% new oak

### Finished residual sugar :: pH :: TA

Dry :: 3.65 :: 5.6g/L

### Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

### Production :: Closure

5<sup>th</sup> November 2024 :: screwcap

### Food Pairing

Lamb backstrap marinated in pomegranate molasses with beetroot leaf and a rocket side salad :: serve at 15 – 18°C

### Best Drinking

2024 – 2033

