



## 2001 10X Pinot Noir



### The Vineyard...

Another good vintage. Spring rains were followed by warm to very warm dry conditions. Late autumn rains created some disease pressure. Some outstanding wines were made.

Brix::pH::TA 22.5-25.0° (12.5-13.9° Baumé) :: 3.54-3.78 :: 6.8-8.5 g/l  
 Vineyards::Clones Wallis, Judd, McCutcheon :: MV6, D2V5, 115, G5V15  
 Harvest date 6-19 April 2001  
 Yield 8.5 tonnes/ha (3.4 t/acre, ~51.0hl/ha)

### The Winery...

Winemakers :: Richard McIntyre

Winemaking Macerated for three days pre-ferment in small open fermenters. A 100% wild yeast ferment was completed before the juice was placed into 30% new and 70% old French oak barriques. The wine underwent full malolactic secondary fermentation in barrel and after 11 months it was lightly fined, filtered and bottled.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)  
 Residual sugar Dry (0.28 g/l)  
 Malolactic 100%  
 Aging::Oak 11 months :: 30% new French oak  
 Production Bottled 11 March 2002 :: cork  
 Finished pH::TA 3.44 :: 6.2 g/l

### The Tasting Room...

Release Date :: July 2003

Tasting notes The relatively pale colour belies the power, elegance and allure of this wine, that is aging slowly and gracefully. The fragrant nose shows red berry fruit softening and allowing for the development of complex savoury aromas of black truffle, rose petals and tea smoked duck. On the palate the savoury notes dominate, reminiscent of roast duck and black cherries. The wine shows good balance of complex fruit, good acidity and moderate alcohol, supported by restrained, spicy oak. A long lingering finish that suggests spending more time with this wine; that it is well worth getting to know better.

Food::Temperature Drink with your favourite Asian style duck – we recommend Peking, or – you guessed it - tea smoked roast duck. Serve at 13–16°C.

Best drinking Drinking well now and through 2007

89 :: James Halliday :: 2004 Australian Wine Companion