



## 2002 10X Pinot Noir



### The Vineyard...

|                   |   |
|-------------------|---|
| Brix::pH::TA      | 23.4-25.5° (13.0-14.2° Baumé) :: 3.36-3.61 :: 7.4-9.5 g/l   |
| Vineyards::Clones | Wallis, Judd, McCutcheon (supplemented by a small amount of fruit from other premium Mornington Peninsula vineyards) :: 115, MV6, G5V15 |
| Harvest date      | 22 March-9 April 2002   |
| Yield             | 0.5 tonnes/ha (0.2 t/acre, ~3.0hl/ha)   |

### The Winery...

|                 |  |
|-----------------|--|
| Winemaking      | Winemakers :: Richard McIntyre   |
| Alcohol         | Macerated for three days pre-ferment. A 100% wild yeast ferment was completed before the juice was placed into 30% new and 70% old French oak barriques. The wine underwent 100% malolactic fermentation in barrel and after 15 months it was lightly fined, filtered and bottled. |
| Residual sugar  | 13.5% (8.0 standard drinks/750ml bottle)   |
| Malolactic      | Dry (0.59 g/l)   |
| Aging::Oak      | 100%   |
| Production      | 15 months :: 30% new French oak (Sirugue, François Freres, Gillet)   |
| Finished pH::TA | Bottled July 2003 :: cork  |
|                 | 3.55 :: 6.2 g/l  |

### The Tasting Room...

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|-------------------|--|
| Tasting notes     | Release Date :: January 2005   |
| Food::Temperature | This medium bodied yet concentrated wine shows bright ruby red Pinot colour preceding a nose of crunchy raspberry fruit. Primary fruit is tempered by cedary oak and complex spicy peppery notes from the wild ferment and cool slow ripening period; reminiscent of roast meat, rocket leaves and extra virgin olive oil. Soft and rounded on the palate, with bright red berry fruit, velvety tannins and a classic silky Pinot mid-palate. An elegant style with delicate aromas and flavours that bear testament to both the low yield of the vintage and sympathetic winemaking. Oak is very well integrated and fruit is long and persistent, with crisp, red berry acidity that refreshes the palate. |
| Best drinking     | A soft, white rind cheese brings out the sweet fruit of this wine – it is also terrific with roast free-range chicken. Serve at 13–16°C.   |
|                   | Drinking well now, best 2007–2008  |

### Reviews...

This vibrant Mornington Peninsula pinot is alive with cherry/raspberry fruit, underscored by olive, spice and well-integrated oak, it's perfect with pan-seared tuna.

*Sally Gudgeon :: 7 August 2005 :: The Age Sunday Life*

Complex, intense, spicy/savoury elements from the cool vintage; very long palate and finish. Better balanced and fresher fruit than the 03 Reserve. Drink 2009.

*93 :: James Halliday :: 2006 Australian Wine Companion*

It is the fine structure of its pinot noir that still sticks with me from my first visit to Ten Minutes by Tractor some years ago. The only thing that's changed since is that the wines have ratcheted up another notch on the scale of impressiveness, the standard release pinot noir a classic example. The 2002 exudes a spicy, brambly undergrowth bouquet, which prompted memories of fighting my way through rainforests as a boy scout. The palate is a savoury herbaceous concoction with fantastic fine tannins of Burgundian proportions. Excellent wine! Best drinking around 2005-2011.

*93 :: Tyson Stelzer :: 17 June 2005 :: www.tysonstelzer.com*