



2003 10X Pinot Noir



The Vineyard...

An early vintage. An extended wet flowering period reduced potential yields. Warm, dry conditions over summer and low disease pressure allowed the fruit to ripen well. Some vignerons believe this to be an exceptional vintage.

Brix::pH::TA 23.3-24.2° (12.9-13.4° Baumé) :: 3.36-3.51 :: 7.1-8.3 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: D2V5, G5V15, MV6, 115
 Harvest date 16-23 April 2003
 Yield 2.2 tonnes/ha (0.9 t/acre, ~13.2hl/ha)

The Winery...

Winemakers :: Richard McIntyre

Winemaking 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 and bottled unfiltered.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)
 Residual sugar Dry (0.42 g/l)
 Malolactic 100%
 Aging::Oak 15 months :: 30% new French oak (Sirugue, François Freres, Gillet)
 Production Bottled 30 July 2004 :: cork
 Finished pH::TA 3.56 :: 6.5 g/l

The Tasting Room...

Release Date :: September 2005

Tasting notes This wine is a pure and focussed example of our Pinot Noir from an exemplary year. Bright garnet in colour, the nose shows floral lift with concentrated kirsch notes. Equally pure fruited and delicious on the palate with cherry fruit balancing crisp acidity and rich alcohol, adding that delightful glycerous texture on the mid-palate. Long and clean – a vibrant and focussed example of Main Ridge Pinot Noir fruit with a light touch in the winemaking to maintain that natural balance and fruit expression. Restrained oak spice supports the fruit and the finish is long and velvety.

Food::Temperature A perfect match with grilled quail or roast pigeon. Can support a little chilli spice, and is great with mild Moroccan or Thai flavours. Serve at 13–16°C.

Best drinking Will reward cellaring through 2006–2008

Rich, ripe, sweetly opulent red fruits; ripe tannins, good structure. Drink 2009.
90 :: James Halliday :: 2006 Australian Wine Companion

Gold medal, Jean Hameury Trophy for Best Pinot Noir of Show & Le Trophee du President du Jury (award for jury President's favourite wine of show)
11 September 2004 :: Le Concours des Vins du Victoria

For me the standout wine. Such an elusive style, especially in Pinot Noir - it is almost perfect - fruit weight, complexity and freshness all in balance. A great wine is one that touches all of the senses, has a beautiful feel in the mouth with elegance and length - a taste that lingers long after. There is a fourth dimension of wine and this has it.
René Renou :: 11 September 2004 :: Chairman of Judges, Le Concours des Vins
Gold :: 11 September 2004 :: Le Concours des Vins du Victoria