



2006 10X Pinot Noir



The Vineyard...

A warm moist spring with average fruit set was followed by warm to very hot weather over summer. Ripening accelerated under such intense growing conditions. Cooler weather arrived in February but vintage was still earlier than usual. Yields were lower than usual but the overall quality is excellent with fruit of lovely concentration and flavour development.

Brix::pH::TA 22.9-24.7° (12.7-13.7° Baumé) :: 3.28-3.57 :: 6.9-8.2 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: 114, 115, D2V5, G5V15, MV6
 Harvest date 22-30 March 2006; hand picked
 Yield 3.62 tonnes/ha (1.5 t/acre, ~21.7hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding
 Winemaking The grapes were hand-harvested, macerated for 5 days pre-ferment, 100% wild yeast fermented in 2 tonne open fermenters and left on skins for a total of 20 days. The wine was then aged for 10 months in French oak barrels, 25% new. Lightly fined with egg white and bottled unfiltered.
 Alcohol 14.0% (8.3 standard drinks/750ml bottle)
 Residual sugar Dry (0.81 g/l)
 Malolactic 100%
 Aging::Oak 10 months :: 25% new French oak
 Production Bottled 3 February 2007 :: screwcap
 Finished pH::TA 3.48 :: 6.5 g/l

The Tasting Room...

Release Date :: June 2007
 Tasting notes Deep, bright translucent ruby in colour, this intense Pinot Noir shows aromas of gamey dark cherry fruit, raspberry, mocha and some earthy wild mushroom secondary complexity. On the palate strawberry, red and black cherry and Asian spice is balanced by crisp acidity, alcohol and firm, fine grained silky tannins. A deliciously crisp fruited, complex Pinot Noir.
 Food::Temperature Equally well matched to a rare tuna steak as to Chinese red lacquered duck. Serve at 13–16°C.
 Best drinking Drinking well now and through 2012

Reviews...

Ripe and varietal, with red cherry fruits, and plenty of spice; well handled toasty oak persists on the fine and juicy finish. Drink to 2011.
90 :: James Halliday :: August 2008 :: 2009 Australian Wine Companion
 This go-ahead winery consistently makes a lighter coloured, lighter weighted pinot of fragrance and finesse. It's bright and varietal, with strawberry, red cherry perfume and a succulent, fruit-sweet palate with fine tannins.
93 :: Huon Hooke :: June/July 2008 :: Gourmet Traveller Wine