



2006 10X Rosé



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 24.1° (13.4° Baumé) :: 3.57 :: 7.4 g/l
 Vineyards::Clones McCutcheon :: D2V5
 Harvest date 29 March 2006; hand picked
 Yield 4.13 tonnes/ha (1.7 t/acre, ~24.8hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding
 Winemaking This Rosé was made from 100% Pinot Noir grapes sourced from our McCutcheon vineyard. The grapes from these blocks are known for their fragrant aromas and great acidity. They were gently crushed and left on skins for 24 hours before the juice was then settled and fermented in steel tank to preserve the pristine berry fruit characters.
 Alcohol 13.8% (8.2 standard drinks/750ml bottle)
 Residual sugar Dry (0.40 g/l)
 Malolactic n/a
 Aging::Oak n/a :: n/a
 Production Bottled 4 August 2006 :: screwcap
 Finished pH::TA 3.52 :: 6.3 g/l

The Tasting Room...

Release Date :: October 2006
 Tasting notes A versatile food wine, perfect for summer dining, or just quaffing, this watermelon pink wine is sure to delight. A bright nose of strawberry fruit and a touch of raspberry and rhubarb leads to a dry and strawberry, cherry fruited palate with savoury rhubarb and beetroot notes, mouth watering acidity and a refreshing bitter almond note on the finish.
 Food::Temperature This perfect summer rosé will match well to barbequed prawns, tuna steaks, quail and lamb chops. Serve at 6–9°C.
 Best drinking Now

Reviews...

Fresh, lively, flowery strawberry; needed just a little jab more fruit from the vineyard, but well-made. Drink to 2008.

90 :: James Halliday :: 2008 Australian Wine Companion

Cherries, cherries and more cherries—rosy-red and bursting with flavour. The Ten Minutes By Tractor reeks of 'em. Cherry in colour, aroma and flavour, with a few sappy, raspberry and spice nuances thrown in for good measure. It's bitey-crisp in the mouth and on the elegant side, showing just enough sweet fruit to satisfy a parched thirst. But, most importantly, it finishes bone dry, with a nice savoury-acid twist. Yum.

Andrew Wood :: 1 January 2007 :: Divine Online

This Mornington Peninsula winery makes top-class pinot noir. A fragrant, flavoursome pinot rosé; bone-dry and savoury. Serve it with roast pork.

Sally Gudgeon :: 17 December 2006 :: The Age Sunday Life