



## Tasting Notes 2007 McCutcheon Pinot Noir



Vintage	A dry winter was followed by a cool spring and early budburst. Some vineyards were hit by frost and hail reducing potential crop load. Poor fruit set was reported throughout the region. Summer was warm with intermittent rainfall in December and January. A low yield with small concentrated berries.
Vineyards :: Clones	McCutcheon :: MV6 (56%) [Ridge], G5V15 (27%), D2V5 (18%) [Lake]
Harvest date :: Yield	19-20 March 2007; hand picked :: 2.6 tonnes/ha (1.1 t/acre, ~15.6hl/ha)
Brix :: pH :: TA	23.0-24.4° (12.8-13.6° Baumé) :: 3.38-3.45 :: 6.3-7.1 g/l
Winemaking	100% destemmed. Macerated for 5 days before beginning a 100% wild yeast fermentation. The wine was then pressed (total 21 days on skins) before being transferred to 33% new and 67% old French oak barrels. 100% MLF in barrel, and after 16 months of oak maturation, the wine was bottled unfiltered and unfiltered.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	16 months :: 33% new French oak (medium toast Allier & Tronçais from François Frères & Sirugue)
Malolactic	100%
Residual sugar	Dry (0.31 g/l)
Finished pH :: TA	3.45 :: 6.5 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	366 dozen :: bottled 9 July 2008 :: screwcap
Release date	June 2009

### TASTING NOTES

Deep garnet red. A quite dark and brooding bouquet of dark cherries with a core of lively blue fruit, spiced up with some attractive, high-quality oak. The palate offers a spicy range of saturated darker fruits, with a lively, fine and focused backbone of acidity; this leads to an engaging 'peacocks tail' of flavour as the back of the palate reveals the full almost, exotic personality of the fruit on offer.

### Food :: Temperature

A complex wine best accompanied by a beautiful organic chicken, simply roasted. Serve at 14–17°C.

### Best drinking

Two years of aging will see the full range of aromas, flavours and textures come into their own, and the acid backbone, silky tannin and ample fruit will ensure many good years ahead; best 2011-16

### REVIEWS

I'm slow to get onto this McCutcheon Vineyard Pinot Noir too – though it's pretty good clobber. Lovely tautness to this wine. Indeed it's immaculately made. It tastes of rhubarb, various spices, eucalypt and both sweet and sour cherry. Complexity is not an issue; it has it in spades. There's a smoky oakiness on the finish and lots of refreshing acidity. For the most part, I loved drinking this wine. The only issue I had was whether or not the fruit carries through sufficiently on the finish. Drink: 2012 - 2017

*92+ :: Campbell Mattinson :: October 2010 :: winefront.com.au*

This has a forest berry smell to it, with flinty smokiness and mintiness too. There's plenty of tangy, pippy fruit on the palate, and powerful chewy tannins that pull everything together. This is serious, structured pinot.

*Tim White :: February 2010 :: The Age Melbourne Magazine*

Lovely, complex fragrance and lift here; the oak is making a bigger statement than the regular 10X pinot and the fruit has the frame to carry it. Bright, spicy fragrance, plenty of mixed berry and cherry fruits and a musky, ethereal perfume. The palate has a fine and even shape, really hearty in an elegantly structured package; the detail is legible and tannins twirl smoothly from front to back. Excellent pinot with distinctive, complex character.

*96 :: Nick Stock :: October 2009 :: 2010 Penguin Good Australian Wine Guide*

Mid red purple; fragrant, with some slightly sappy nuances to add interest, a counterpoint to the small red fruits of the mid palate. Drink to 2014.

*94 :: James Halliday :: August 2009 :: 2010 Australian Wine Companion*