



2007 Ten Minutes By Tractor Tempranillo



The Vineyard...

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.

Brix::pH::TA 24.5-25.3° (13.6-14.1° Baumé) :: 3.54-3.64 :: 5.9-6.6 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: CL770, D8V12
 Harvest date 4 April & 18 May 2007; hand picked
 Yield 2.62 tonnes/ha (1.1 t/acre, ~15.7hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding

Winemaking Macerated for 5 days pre-ferment. A 100% wild yeast ferment was completed (total 25 days on skins) before the wine was pressed and juice placed into 33% new French oak barriques and hogshead. 100% MLF in barrel and, after 14 months in oak and tank, was lightly fined with egg white and bottled unfiltered.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)
 Residual sugar Dry
 Malolactic 100%
 Aging::Oak 14 months :: 33% new French oak
 Production Bottled 9 July 2008 :: screwcap
 Finished pH::TA na :: na

The Tasting Room...

Release Date :: June 2009

Tasting notes Bright, deep ruby in colour. This wine exhibits vivid aromatics of ripe raspberry and dense dark fruit. A fragrant nose with hints of black tea and spice. With balanced acidity and plush velvety structure this elegant wine finishes with good savoury length.

Food::Temperature A delightful match to roast lamb, or a platter of finest jamon. Serve at 13-16°C.
 Best drinking Drinking well now or will develop more savoury complexity from 2010-2012