



## 2008 10X Pinot Gris



### The Vineyard...

Adequate rainfall during winter and spring replenished soil moistures and kicked off the growing season really well. Cool to mild conditions during October and November followed by a warmish December were next to ideal. Timely rainfall in December freshened up the vineyards. A burst of heat in January and an extended period of heat in early March accelerated the vintage, though not negatively; in fact, excellent vintage conditions allowed above average yields without impacting quality or Main Ridge characteristics.

Brix::pH::TA 23.7° (13.2° Baumé) :: 3.36 :: 10.0 g/l  
 Vineyards::Clones Wallis, Spedding :: D1V7  
 Harvest date 14-15 March 2008; hand picked  
 Yield 2.7 tonnes/ha (1.1 t/acre, ~16.2hl/ha)

### The Winery...

Winemakers :: Richard McIntyre & Martin Spedding

Winemaking The grapes were hand harvested, whole bunch pressed to tank, then the unsettled juice racked to barrel for fermentation. 100% wild yeast ferment with partial MLF. 8 months in barrel with regular lees stirring before a light gelatine fining and filtration at bottling.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)  
 Residual sugar Dry (2.5 g/l)  
 Malolactic Partial  
 Aging::Oak 8 months :: old French oak  
 Production Bottled 10 December 2008 :: screwcap  
 Finished pH::TA 3.31 :: 5.9 g/l

### The Tasting Room...

Release Date :: February 2009

Tasting notes Light, bright gold. A delicate bouquet of fresh pear, a touch of spice and a mere hint of candied orange zest. The palate is generous and quite rich, with a spicy mid-palate of ripe pear, and an intriguing undercurrent of wet pebble minerality; extra freshness is provided on the richly textured 'battonage' (lees stirring) palate, with a little burnt almond providing light and shade; surprisingly long and fresh on the finish.

Food::Temperature A versatile food wine: perfect with egg and cheese based dishes, charcuterie, seafood and poultry. Serve at 10-13°C.

Best drinking Enjoy as a fresh and lively young wine, but the wine will show that Mornington Pinot Gris ages surprisingly well; best 2010-13

### Reviews...

The tractor drivers have taken an unadulterated 'gris' approach here, making the most of grape solids, wild yeast and old oak fermentation. The result is complex and creamy with gentle grilled nuts and toasty nuances; there's even a hint of sweetness. Oatmeal and poached pear, some quince and honeysuckle - well judged complexity and smooth balance.

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

Has some textural complexity befitting the gris label, and also pear and apple fruit; well above average, but expensive. Drink to 2011.

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

This is a very fine, textured Pinot Gris with mineral acidity and fine phenolic structure derived in part from fermentation in old oak and, more importantly, from vineyards with reasonable vine age. It's a fresh style with lovely line and length of pear and lemon blossom flavours.

*94 :: Tyson Stelzer :: April 2009 :: Wine Business Monthly*