



Tasting Notes 2008 McCutcheon Pinot Noir



Vintage	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.
Vineyards :: Clones	McCutcheon :: MV6 [Ridge Block]
Harvest date :: Yield	20 March 2008 :: 6.9 tonnes/ha (2.8 t/acre, ~41.4hl/ha)
Brix :: pH :: TA	24.1° (13.4° Baumé) :: 3.20 :: 10.8 g/l
Winemaking	100% destemmed. Macerated for 5 days before beginning a 100% wild yeast fermentation. The wine was then pressed (total 19 days on skins) before being transferred to 27% new and 73% old French oak barriques. 100% MLF in barrique, and after 15 months of oak maturation, the wine was bottled lightly egg white fined and unfiltered.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	15 months :: 27% new French oak (medium toast Allier & Tronçais from François Frères & Sirugue)
Malolactic	100%
Residual sugar	Dry (0.27 g/l)
Finished pH :: TA	3.52 :: 6.7 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	278 dozen :: bottled 28 July 2009 :: screwcap
Release date	June 2010

TASTING NOTES

It's nice to see light shining through the attractively ruby hue of this wine - some Pinot Noir is starting to look like Cabernet, which sort of defeats the amusing irony of this grape looking, as it can, so insubstantial yet packing in so much power. The aroma firstly reveals a burst of clean, Morello cherry - completely varietal - followed quickly by a web of spices, some damp earth and hints of char siu like sweetness. It's a wonderfully seamless aroma profile, moving through its various notes without missing a beat.

Entry is strikingly intense without being at all heavy. It's a smooth rush of immediately complex fruit flavour, mixing cherries and plums and skins and pips into a detailed tapestry of flavour. The mid-palate adds a caramel influence and sticks pleasingly to the tongue, before a wave of textured acidity sweeps things along through the after palate. Grainy tannins add to the mouthfeel and help flavours persist through a nice, long finish. A really wonderful Pinot Noir of great poise and purity.

Food :: Temperature	Roasted veal loin, with mushrooms and thyme. Serve at 14–17°C.
Best drinking	Should be even better with some moderate bottle age. 2012-18

REVIEWS

Continues the impressive line of wines from this producer. Medium body, with sour cherry, rose petal and savoury overtones. It's nicely balanced, with good acidity and fine tannins. The supple balance is very appealing and the wine has deceptively good weight.

93 :: Nick Bulleid :: April/May 2011 :: Gourmet Traveller Wine

Another stunning single-vineyard pinot from this outstanding Mornington Peninsula producer. The McCutcheon site is always a strong performer, its wines wonderfully perfumed with an earthy core. Plenty going on with a spicy bouquet, some sweetish dark, cherry and plum fruit plus lovely rhubarb tartness, subtle oak integration and astonishingly silky tannins. An elegant, even contemplative wine that's more than a match to duck or pork dishes.

Jane Faulkner :: 22 January 2011 :: The Age

The McCutcheon Vineyard was planted to pinot noir in 1993, using the MV6 clone. The grapes are hand-harvested and wild yeast fermented. This wine spends 15 months in oak.

Characterised by its tannin. This is a tight, dry, grainy wine. If it unfurls it will be brilliant; if the tannin takes over it will always be slightly disappointing. It otherwise tastes of smoky oak and cherry-plummed fruit, with lots of twiggy character through the finish/aftertaste. I'm betting in its favour, but it will need to be watched. Drink: 2012-16

Has a fragrant bouquet, then a light-bodied but intense and long palate achieved with apparent ease, here with a slightly more savoury, foresty cast redeemed by the slippery, red-fruited finish. Drink 2014.

94 :: James Halliday :: July 2010 :: 2011 Australian Wine Companion