



2008 Ten Minutes By Tractor Tempranillo



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 23.0-25.0° (12.8-13.9° Baumé) :: 3.62 :: 5.7
 Vineyards::Clones Wallis, Judd :: CL770, D8V12
 Harvest date 15 April-5 May 2008
 Yield 1.65 tonnes/ha (0.7 t/acre, ~9.9hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding
 Winemaking Macerated for 6 days pre-ferment. A 100% wild yeast ferment was completed (total 21-25 days on skins) before the wine was pressed and juice placed into 33% new French oak barriques. 100% MLF in barrel and, after 13 months in oak, was bottled unfined and unfiltered.
 Alcohol 13.8% (8.2 standard drinks/750ml bottle)
 Residual sugar Dry (0.20 g/l)
 Malolactic 100%
 Aging::Oak 13 months :: 33% new French oak (medium toast Allier from Francois Freres)
 Production Bottled 29 July 2009 :: screwcap
 Finished pH::TA 3.52 :: 6.4 g/l

The Tasting Room...

Release Date :: June 2010

Tasting notes A really funky, dirty nose (in a positive sense), with as much turned earth, warm, richly aromatic spices and dense undergrowth as there is cherry fruit aroma. This is really characterful from the word go, signalling an intention to be both immersive and left-of-centre.

Interestingly, the palate shows an éclat of sweet, detailed fruit, which is both unexpected and quite vivid. It's like biting into a Cherry Ripe after having smelled only the chocolate coating, and realising there's a whole world of luscious flavour inside. Of course, it's all a lot more adult than this comparison suggests, and the cherry flavours, sweet with an edge of skin-like crispness, are complimented by a range of brambly, spicy flavours, the origins of which seem to move between oak and fruit quite seamlessly. Tannins are appropriately grainy, adding a textural dimension to the after palate that seems to match the spiced flavour profile very well. A nice, long, savoury finish.

There's a lot going on; the overall impression, though, is really quite fun and almost rambunctious, so irrespective of any serious intent behind the winemaking, the end result wants a picnic and a sunny day and good friends to round it off.

Food::Temperature Charcuterie and a beautiful Spanish Manchego cheese. Serve at 13-16°C.
 Best drinking Now-2015