



Tasting Notes 2009 10X Pinot Noir



Vintage	Ironically, for a season that will be remembered for the devastation caused by the February 2009 bushfires, it was cool weather that defined the vintage "up the hill". Budburst was excellent but in mid November, just as flowering commenced, through into December, cool wet weather meant flowering and fruit set was poor resulting in very low yields. Main Ridge was less effected by the intense heat from mid January to early February; the rolling hills tend to hide the vines from afternoon heat loads and our predominately east-west running rows were less exposed to the extreme afternoon heat which caused most damage. The end result was low yields, great balanced acidity and intense flavours.
Brix :: pH :: TA	23.3-24.6° (12.9-13.7° Baumé) :: 3.38-3.64 :: 6.3-7.9
Clones	MV6, 115, 777, G5V15, Pommard
Harvest date :: Yield	3-29 March 2009; hand picked :: 1.77 tonnes/ha (0.7 t/acre, ~10.6hl/ha)
Winemaking	100% destemmed. Macerated for 4-6 days pre-ferment. A 100% wild yeast ferment was completed (total 19-22 days on skins) before the wine was pressed and juice placed into 18% new and 82% old French oak barriques. 100% MLF in barrel and, after 9 months in oak, was bottled unfiltered after a light egg white fining.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	9 months :: 18% new French oak (medium toast Allier & Tronçais from François Freres & Sirugue)
Malolactic	100%
Residual sugar	Dry (0.42 g/l)
Finished pH :: TA	3.52 :: 6.6 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	1948 cases :: bottled 3 February 2010 :: screwcap
Release date	June 2010

TASTING NOTES

Expressively fragrant and totally varietal, this wine smells immediately of red fruits and gentle cinnamon, cardamom and nutmeg, and just a hint of the sort of barnyard aroma that should drive Pinot Noir enthusiasts wild. The fruit is especially attractive, being bright and refreshing, and moving into the oak-derived aromas with easy grace.

The palate is all about immediate, delicious fruit flavours. This isn't to suggest the wine is a fruit bomb, or somehow simplistic; rather, that its complexities are subservient to its drinkability, and it's charms are within easy reach rather than being tucked behind a veneer of seriousness. So, the style is up front and light to medium bodied, an immediate rush of cherries and plum skins leading to a middle palate of some nuance. There's a lovely fresh influence, augmented by fine acidity, that seems to straddle the sweeter fruit and spicy oak flavours with ease. A nice, delicate finish.

Food :: Temperature	A velvety sweet pork ragu. Serve at 13-16°C.
Best drinking	Now-2014

REVIEWS

There's plenty to love about this great-value fruit-driven pinot from Victoria. Sourced from a number of Mornington Peninsula sub-regions, 10X oozes smells of dark red fruits and sweet spices, while in your mouth there's no shortage of fleshy pinot fruit, fine grippy tannin, and a long, balanced end. Drink it with Chinese roast duck.

Matt Skinner :: 13 February 2011 :: The Age Sunday Life

James Halliday's Top 100

Excellent depth of colour; the bouquet has that X factor of top pinot, with complex plum, spice and calibrated oak, the palate picking up precisely where it should, reinforcing the complexity of a truly delicious pinot, retaining finesse and elegance in the midst of the candy store of flavours. Drink: now-2020 with duck breast.

97 :: James Halliday :: 13-14 November 2010 :: Weekend Australian Magazine

With more structure and tannin than others, this is a more forceful character in its youth and the tight finish suggests that you should stick to carnivorous fare in order to satiate your desires. Those of you who are able to exercise some self-control should keep their hands off this wine for two years and allow it to evolve into what will inevitably be a spectacular glass of rouge.

Matthew Jukes :: September 2010 :: Wine Rules 2010