



Tasting Notes 2009 Estate 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.
Vineyards :: Clones	Wallis (60%), Judd (20%), McCutcheon (20%) :: 114, 115, 777, MV6, G5V15
Harvest date :: Yield	Hand picked 27 March-17 April 2009 :: 2.1 tonnes/ha (0.9 t/acre, ~12.6hl/ha)
Brix :: pH :: TA	23.2-24.3° (12.9-13.5° Baumé) :: 3.5-3.65 :: 6.7-8.5 g/l
Winemaking	The fruit was hand harvested and, on arrival at the winery, 100% destemmed. A 4-6 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 19-22 days on skins). Following pressing and a short settling period the wine was transferred to both new (29%) and old French oak barriques. Undergoing a natural 100% MLF with the onset of warmer temperatures in spring, the wine was then bottled unfined and unfiltered following a total of 14 months of oak maturation.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	14 months :: 29% new French oak (medium toast Allier & Tronçais from François Freres & Sirugue)
Malolactic	Complete
Residual sugar	Dry (0.42 g/l)
Finished pH :: TA	3.41 :: 6.4 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	676 cases :: bottled 27 July 2010 :: screwcap
Release date	1 June 2011

TASTING NOTES

This is a wine to dive into and explore. Don't waste time contemplating the three Ten Minutes by Tractor vineyards from which fruit was harvested to make this wine, nor the vagaries of vintage 2009. No, just stick your nose in and immediately see the power and depth on offer. This aroma is seriously long; it's one of those wines that seems to keep its best parts hidden, asking you to smell again and uncover another layer, to go deeper. As you dive down, you'll pass through layers of snapped twig, spice, raspberry, umami, ripe cherry, nougat and more. There's so much going on here it would be overwhelming if it weren't so precisely layered and harmoniously arranged. The palate is equally evasive for, although it does not hold back its flavours, the journey on which it takes you isn't immediately obvious. First, a cuddly hit of berry fruit. Then, on the middle palate, an array of sweet and savoury flavours, encompassing everything from beetroot leaves to rhubarb to tobacco and spice. Structured, precise and oh-so adult, these flavours are underlined by a quite marvellous texture that veers from slippery to chalky without skipping a beat. Acid is firm, tannins loose-knit and sweet. The finish ends on a gentle vanilla and spice glow.

Food :: Temperature	Peking duck. Serve at 14-17°C.
Best drinking	2012-2020

REVIEWS

It's a pinot noir with a bit of kick - but there is no denying its quality. It's a powerhouse of a wine. It presents a vast array of spices and fruits, all jumping from the glass and trilling across your tongue. It's not cheap but I'd reckon you get your money's worth. For all its flourish it turns minerally, sappy, and controlled through the finish, this fact helped by the fine web of tannin running from the mid-palate onwards. A top class Mornington pinot noir. Drink 2015-2020

94 :: Campbell Mattinson :: 8 February 2012 :: The Wine Front

This wears a thick coat of oak that delivers boot polish and meaty, almost tarry aromas; behind that comes sappy cherry and bracken, and a good serve of spice. The palate's quite taut and assertive, with smooth tannins, plenty of cherry, dark-chocolate and light-plum flavours and a spicy kick to close.

93 :: Nick Stock :: 1 October 2011 :: Good Wine Guide 2012

Light, clear purple-red; a fragrant, upfront bouquet of plum and black cherry, the palate a bright and fresh reprise of the bouquet, with sunny, supple fruit and soft, fine tannins, oak in the background. Drink to 2017.

94 :: James Halliday :: 1 August 2011 :: 2012 Australian Wine Companion