



Tasting Notes 2013 10X Pinot Noir



Vintage	After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage. A vintage of extremes - our wettest ever dormant interval; second driest floraison and veraison intervals; hottest ever veraison interval.
Vineyards :: Clones	Coolart Road (76%), Judd (14%), McCutcheon (10%) :: MV6 (62%), 115 (21%), 777 (9%), 114 (4%), G5V15 (2%), Pommard (2%)
Harvest date :: Yield	Hand picked 5-9 March 2013 :: 5.4 tonnes/ha (2.2 t/acre, ~32.4hl/ha)
Brix :: pH :: TA	22.7-23.9° (12.6-13.3° Baumé) :: 3.48-3.69 :: 6.2-7.8 g/l
Winemaking	Hand harvested during early March and, on arrival at the winery, 100% destemmed. A 5-7 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 17-21 days on skins). Following pressing and a short settling period the wine was transferred to both new (15%) and old French oak barriques. After a natural 100% MLF with the onset of warmer temperatures in spring, the wine was then bottled unfinned and unfiltered following a total of 11 months of oak maturation.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	11 months :: 15% new French oak barriques (elegant/medium toast; tight/very tight grain; François Frères, Sirugue [Allier], Chassin)
Malolactic	Complete
Residual sugar	Dry (0.59 g/l)
Finished pH :: TA	3.44 :: 6.1 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	3,366 dozen :: bottled 28 February 2014 :: screwcap
Release date	June 2014

TASTING NOTES

Pinot Noir is a most fickle variety, not only in the vineyard and winery, but in the glass too. There's a particular type of Pinot, though, that explodes from the glass with a wild abandon that no other variety can match.

This is one of those Pinots. Immediately on pouring, the aroma throws energetic aromas of bracken, rhubarb and red berries. It's quite a performance and one that requires little by way of imagination to enjoy - this wine is happy to show the drinker everything it brings. Not to imply any simplicity; indeed, the range of aromas is wide and coherent and, as the wine aerates, changeable too. Fruit darkens from its initial red spectrum and the wine's spicy side comes to the fore.

This full-frontal approach continues in the mouth, with a fruit-dense palate bringing weight and impact. Entry is bright and brisk, and only towards the mid-palate does the wine's true density become apparent. This seems simply packed with fruit, red and black berries mostly, that flood the tongue with flavour before flowing to an increasingly savoury after palate that also shows dry, loose-knit tannins. The finish is darkly fruited and vibrant.

Julian Coldrey [May 2014, commissioned by TMBT]

Food :: Temperature	A striking, generous Pinot style that cries out to be paired with rich beouf bourguignon. Serve at 13-16°C.
Best drinking	2014-2020