



Tasting Notes 2013 Estate 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	Wallis (41%), Coolart Road (39%), Judd (10%), McCutcheon (10%) :: MV6 (66%), 777 (17%), 115 (14%), G5V15 (3%)
Harvest date :: Yield	Hand picked 5-20 March 2013 :: 4.6 tonnes/ha (1.9 t/acre, ~27.6hl/ha)
Brix :: pH :: TA	22.8-24.1° (12.7-13.4° Baumé) :: 3.42-3.68 :: 5.6-7.5 g/l
Winemaking	Hand harvested during the 2nd and 3rd weeks of March and, on arrival at the winery, 100% destemmed. A 4-6 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 18-22 days on skins). Following pressing and a short settling period the wine was transferred to 21% new French oak barriques. After a natural 100% MLF with warmer temperatures in spring, the wine was bottled unfiltered and unfiltered following a total of 15 months of oak maturation.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	15 months :: 21% new French oak barriques (medium toast; very tight grain; François Frères, Chassin)
Malolactic	Complete
Residual sugar	Dry (0.61 g/l)
Finished pH :: TA	3.48 :: 6.0 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	930 dozen :: bottled 1 September 2014 :: screwcap
Release date	June 2015

TASTING NOTES

One of the tasks of the Ten Minutes by Tractor portfolio is to capture, rather than mask, difference. This is relatively easy once we reach the level of the single vineyard wines, for the contrasts are naturally and clearly drawn. It takes clear intent, though, to blend a wine such as this across sites and continue to draw out differences as well as highlight regional origin. It's a great showcase for both these aspects of its provenance.

Pinot Noir can be an especially vivid window into vintage conditions, and the warm, dry 2013 growing season has been clearly bottled here. Immediately, the aroma shows a luscious ripeness of fruit that is tremendously appealing. Plum flesh, ripe dark berries, rich brown spice. The aroma has a weight and richness without losing its distinctive varietal appeal.

In the mouth, a wine of real substance. Immediate impressions are of volume and flavour, and the wine wastes no time in spreading across the middle palate. What's enjoyable here is how it retains a fleetness of foot despite its generosity, which is the true charm of lighter red wines. There's masses of flavour, yet the whole is so refreshing and delicious, like the finest men's suit that shows the delicate drape of fabric despite being firmly tailored. This certainly shows how Pinot can scale towards ripeness without losing any of its essential appeal.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature	If ever there were a Pinot to throw into the classic match of duck, it's this. Chinese roast duck would be perfect. Serve at 14-17°C.
Best drinking	2015-2023