



## Tasting Notes 2014 10X Pinot Noir



Vintage	The 2014 vintage was one of the lowest yielding on record. This was the result of the cold and wet conditions in mid November 2013 that seriously impacted fruit set during flowering. The cool, wet spring was followed by a warm and dry summer which, together with the low yields (our Pinot Noir and Chardonnay averaged 2.3 t/ha or less than 1 t/acre), resulted in great concentration and flavour.
Vineyards :: Clones	Coolart Road (100%) :: MV6 (59%), 115 (33%), 777 (4%), G5V15 (2%), Pommard (2%)
Harvest date :: Yield	Hand picked 13-31 March 2014 :: 2.2 tonnes/ha (0.9 t/acre, ~13.2hl/ha)
Brix :: pH :: TA	22.6-24.0° (12.6-13.3° Baumé) :: 3.35-3.58 :: 6.7-7.4 g/l
Winemaking	Hand harvested from mid to late 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 16-22 days on skins). Following pressing and a short settling period the wine was transferred to 18% new French oak barriques. After a natural 100% MLF with the onset of warmer temperatures in spring, the wine was then bottled unfiltered and filtered following a total of 10.5 months of oak maturation.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	10.5 months :: 18% new French oak (medium toast: tight/very tight grain; François Frères, Chassin)
Malolactic	Complete
Residual sugar	Dry (0.39 g/l)
Finished pH :: TA	3.47 :: 6.4 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	1854 dozen :: bottled 5 March 2015 :: screwcap
Release date	June 2015

### TASTING NOTES

Few varieties polarise like Pinot Noir. Some will drink nothing else, while others are befuddled by a red wine apparently so lacking in substance. Historically, one issue has been the price of entry, with wines of true character and interest only being available at fairly rarified price points. Happily, this is no longer the case, as this label regularly shows.

Of all the red varieties, Pinot Noir can be wild. Cabernet can be majestic, Shiraz rich and opulent; only Pinot Noir truly communicates a sense of passionate abandon. Smell this wine and its aromas dance out of the glass in an almost disconcertingly chaotic way. Bright red fruits, the sap of freshly picked flowers, spice and toast. This wine fairly drags you along by the hand.

In the mouth, flavoursome and light in that peculiarly Pinot way. There's plenty of bright fruit flavour, along with edges of sous-bois and brown spice, all of which shows a commendable freshness. Structure is there, sufficiently supportive of the wine's flavours without in any way preventing immediate consumption. But it's a whirlwind of freshness and flavour this wine most embodies, the burst of energy you feel when your favourite song comes on just at the right moment at a party.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature	Something with a bit of gaminess - venison or quail would be perfect.. Serve at 13–16 °C.
Best drinking	2015-2021