



Tasting Notes 2014 Estate 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 (overall we averaged 2.1 t/ha or less than 1 t/acre), resulted in great concentration and flavour.
Vineyards :: Clones	Wallis (36%), Coolart (28%), McCutcheon (18%), Judd (18%) :: MV6 (48%), 777 (28%), 115 (12%), 114 (12%)
Harvest date :: Yield	Hand picked 21 February-26 March 2014 :: 1.9 tonnes/ha (0.8 t/acre, ~11.4hl/ha)
Brix :: pH :: TA	22.7-23.9° (12.6-13.3° Baumé) :: 3.45-3.66 :: 6.2-7.2 g/l
Winemaking	Grapes hand-harvested from late February through 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 18-21 days on skins). Following pressing and a short settling period the wine was transferred to 28% 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 :: 28% new French oak barriques (medium toast; tight/very tight grain; François Frères)
Malolactic	Complete
Residual sugar	Dry (0.56 g/l)
Finished pH :: TA	3.50 :: 6.6 g/l
Alcohol	13.6% (8.0 standard drinks/750ml bottle)
Production	425 dozen :: bottled 1 September 2015 :: screwcap
Release date	June 2016

TASTING NOTES

As a blend of wines made from estate fruit, this is the standard bearer of Ten Minutes by Tractor's Pinot style and a go-to representation of Mornington Peninsula Pinot. If you are looking to understand the region's wines, or just want a really good Mornington Pinot, start (and perhaps even end) here.

This is a serious wine, as evidenced by an aroma profile that throws shade on the word "broody". It's an intense, concentrated nose with savoury red fruits, spice, snapped twig and a good dose of what Pinot-lovers refer to simply as "pinosity". That is, it smells, above all, of the variety. Lest this imply a generic dimension, be clear the nose shows great character and distinctiveness, placing its notes in quite an angular frame. There's a warmth, too, that pervades the way this smells, and it cuts through any sense of excess intellectualism that might creep into frame. An altogether satisfying wine to smell.

Palate-wise, this is again marked by seriousness and concentration, reinforced on the mid-palate by a nudge of thick tannin that blankets the tongue. Flavours here are inviting, though always dark and firm as they move down the line. Dark berries, plum skins, sap and spice are the key notes. There's an inherent muscularity to the way this presents in the mouth, a scale and seriousness that remind one a testosterone-driven kitchen that, in the end, produces the most delicately exquisite flavours. Here, too, there is nuance and detail to the core experience of the wine that make it a pleasure to drink over an extended period.

Julian Coldrey [March 2016, commissioned by TMBT]

Food :: Temperature A robust Pinot like this demands equally hearty food. Why not reach for the classic beef bourguignon? Serve at 14-17°C.

Best drinking 2016-2024