



Tasting Notes 2015 Estate Pinot Noir



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	Coolart (39%), Wallis (29%), Judd (14%), McCutcheon (18%) :: MV6 (55%), 115 (15%), 777 (21%), G5V15 (9%)
Harvest date :: Yield	Hand picked 10-25 March :: 4.65 tonnes/ha (1.9 t/acre, ~27.9hl/ha)
Brix :: pH :: TA	22.4-24.0° (12.4-13.3° Baume) :: 3.30-3.62 :: 6.5-7.8 g/l
Winemaking	Grapes hand-harvested through mid March and, on arrival at the winery, 100% destemmed. A 5-7 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 20% 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 14 months of oak maturation.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	14 months :: 20% new French oak barriques (medium toast; tight/very tight grain; François Frères, Chassin)
Malolactic	Complete
Residual sugar	Dry (0.27 g/l)
Finished pH :: TA	3.50 :: 5.7 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	2018 dozen :: bottled 27 July 2016 :: screwcap
Release date	March 2017

TASTING NOTES Important to note that while this is a blend of all four of the vineyard sources, it is easily recognisable as a Ten Minutes By Tractor Pinot. Dark ruby coloured, this has a sappy raspberry nose with a hint of bacon, the ripe fruit apparent from the start. That's backed up by a palate that is full and powerful, lacking nothing in the concentration stakes, complete with a late hint of dried fruit, dried herbs and red meat. A comprehensive Mornington Peninsula Pinot Noir from a classic year.

Andrew Graham [February 2017, commissioned by TMBT]

Food :: Temperature	Classic flavours and classic Pinot matches. Duck stuffed with cranberry would work perfectly here. Serve at 14–17°C.
Best drinking	2017-2025

REVIEWS Bright medium to full red colour with purple tints. The bouquet is smoky, charcuterie-like and subtle, with a slight leanness and sinewy texture that seems part of the house style. There is intensity but not too much flesh on the bones. The finish is firm and tight and quite satisfying. It's more ready to enjoy than this winery's single vineyard wines. Drink 2017 to 2025.

90 :: Huon Hooke :: May 2017 :: huonhooke.com

Let's not all get caught up with single vineyard wines as the bee's knees. This Estate blend is a beauty and shows excellent winemaking and crafting produces superb results. Gee it's impressive. Lots of earthen action here. Lots of deliciousness too. A suggestion of tea leaves but there's depth to sink your teeth into. A wine so pleasurable - there's a charming elegance to it. A nip of spice frames the consistent fruit delivery with some red apple like acidity to finish. I like this - a lot! Go here people. Drink now to eight years.

93 :: Steve Leszczynski :: April 2017 :: qwinereviews.com

The majority of the fruit came from the Coolart Road Vineyard, but also included a portion from each of the other Estate vineyards. The wine saw a week of pre-ferment maceration, was fermented using wild yeast, had a short post ferment maceration prior to ageing in French Oak (20% new). The wine spent 14 months in oak prior to bottling without any fining or filtration. A nose that is steeped in dark cherry and raspberry fruit whilst backed by charcuterie and understated herbs. The palate has concentration but maintains elegance with flowing acidity and beautifully supple tannins that provide the framework for savoury edged red cherry to make it's mark. A long finish with earthen dark cherry the highlight. Drink 2017-2027.

94 :: Patrick Eckel :: April 2017 :: winereviewer.com.au