



Tasting Notes 2016 10X Pinot Noir



Vintage	After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest: 21 days shorter than average). The result was a dry and warm vintage with good yields.
Vineyards :: Clones	Coolart Road (84%), Judd (9%), Kentucky (7%) :: MV6 (59%), 115 (25%), 777 (9%), D2V5 (4%), Pommard (2%), G5V15 (1%)
Harvest date :: Yield	Hand picked 17 February-17 March 2016 :: 5.37 tonnes/ha (2.2 t/acre, ~32.2hl/ha)
Brix :: pH :: TA	22.1-24.3° (12.3-13.5° Baume) :: 3.30-3.62 :: 6.0-7.6 g/l
Winemaking	Grapes hand-harvested mid-February to mid-March and, on arrival at the winery, 100% destemmed. A 4-7 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 15-23 days on skins). Following pressing and a short settling period the wine was transferred to 15% new French oak barriques. After a natural 100% MLF with the onset of warmer temperatures in spring, the wine was then bottled unfined and filtered following a total of 10 months of oak maturation.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	10 months :: 15% new French oak barriques (medium/elegant toast; tight/very tight grain; François Frères, Chassin, Sirugue)
Malolactic	Complete
Residual sugar	Dry (0.32 g/l)
Finished pH :: TA	3.54 :: 5.5 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	5565 dozen :: bottled February-April 2017 :: screwcap
Release date	June 2017

TASTING NOTES

This is a Pinot that punches above its weight. Surprisingly restrained and elegant for what was a warm ripening season. A rather breezy and juicy style for the 10X Pinot this year, if with an autumnal edge. There's red raspberry fruit and cherry liqueur, underpinned by hints of mint and undergrowth. Compared to some vintages this is a less forceful style, the sour plum fruit rather more direct and affable, the tannins light and the leaning toward immediate drinking. This feels like a springtime wine; something to enjoy when the sun comes out again.

Andrew Graham [June 2017, commissioned by TMBT]

Food :: Temperature	A salumi platter is this wine's friend. Serve at 13–16°C.
Best drinking	2017-2025

REVIEWS