



## Tasting Notes 2016 Wallis Tasmania 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	Wallis Tasmania :: Field blend (including MV6, 114, 115)
Harvest date :: Yield	Hand picked 1 April 2016 :: 8.4 tonnes/ha (3.4 t/acre, ~50.4hl/ha)
Brix :: pH :: TA	24.4° (13.6° Baumé) :: 3.46 :: 5.1 g/l
Winemaking	Grapes hand-harvested in early April and, on arrival at the winery, 100% destemmed. A 8 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 22 days on skins). Following pressing and a short settling period the wine was transferred to 50% one year old French oak barriques. After a natural 100% MLF with warmer temperatures in spring, the wine was bottled unfiltered and unfiltered following a total of 12 months of oak maturation.
Aging :: Oak	12 months :: 50% one year old French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Complete
Residual sugar	Dry (0.33 g/l)
Finished pH :: TA	3.37 :: 5.1 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	121 dozen :: bottled March 2017 :: screwcap
Release date	March 2018

**TASTING NOTES** What a pleasure to be delving into a brand new, quintessentially different Ten Minutes By Tractor Pinot Noir.

By contrast to the Mornington wines, this has a more lifted fragrance but it doesn't feel as forceful, with flavours that are very much in the cherry end of the spectrum. The newish oak gives this an inviting cocoa powder openness, and the low acidity delivering softness before a warm finish. It's easy to see the enveloping warmth and charm of this style.

Andrew Graham [February 2018, commissioned by TMBT]

Food :: Temperature Rosemary venison with cherry sauce. Hard not to with such a cherry laden wine! Serve at 14–17°C.  
Best drinking 2018-2028

### REVIEWS