



Tasting Notes 2016 10X Rosé



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 (100%) :: 115 (55%), Abel (32%), Pommard (13%)
Harvest date :: Yield	Hand picked 16 February 2016 :: 5.27 tonnes/ha (2.1 t/acre, ~31.6hl/ha)
Brix :: pH :: TA	21.3° (11.8° Baumé) :: 3.45 :: 6.0 g/l
Winemaking	Grapes hand-harvested in mid February and on arrival at the winery, destemmed to holding vessels for 24 hours on skins. The grapes were then pressed and the juice transferred to old French oak barriques before a spontaneous wild ferment. No malolactic fermentation and the wine spent 3 months in barrique. The wine was then transferred to tank before being bottled unfiltered and filtered.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	3 months :: old French oak barriques
Malolactic	None
Residual sugar	Dry (0.43 g/l)
Finished pH :: TA	3.50 :: 4.9 g/l
Alcohol	13.2% (7.8 standard drinks/750ml bottle)
Production	465 dozen :: bottled 30 May 2016 :: screwcap
Release date	October 2016

TASTING NOTES

One of the great joys of good rosé is about refreshment, and this ripe, Pinot Noir based wine shows that with understated texture and light fruit flavours, drinkability is guaranteed. Very much a wine built around acidity, but overlaid with the strawberries and cream of Pinot Noir fruit, the edges softened by barrel fermentation. It's dry, delicate and long, with a firm structure that suggests an extra year or so in bottle will further help to give this wine weight and more flesh. Don't drink it too cold! Pull this out of the fridge and warm it up a little before serving.

Andrew Graham [February 2017, commissioned by TMBT]

Food :: Temperature	Grilled octopus with a little chilli would work well here, though too much chilli could dominate the wine. Serve at 7-10°C.
Best drinking	2016-2019

REVIEWS

Ten Minutes by Tractor don't do things by halves, the quality across their range is exceptional with the Rose release produced from Pinot Noir no exception. A lovely light salmon hue in the glass with a nose of wild strawberry, a suggestion of turkish delight and some slight reductive notes. The palate is bone dry with an underlying savouriness that is supported by enough red berry richness to allow the wine to be enjoyed by itself, but at the same time providing enough structure to be a great match with food. A delicious drink now proposition. Optimal Drinking 2016 - 2017.

91 :: Patrick Eckel :: November 2016 :: winereviewer.com.au

There's a fair sophistication about this Pinot Rosé. Fruit depth comes in spades. Pinot Noir is used here. Red berries and red fruits walk tall. There's almost a crunch underfoot as they navigate their way through. Savoury textural appeal through the mid palate is tempered and classy. Another whiff and rhubarb sticks its neck out. A spice ripple rolls through what seems an endless caress through to the finish. Classy Rosé for those looking for, well, something classy with a pink tinge. Drink now.

93 :: Steve Leszczynski :: November 2106 :: qwinereviews.com

Medium to full salmon-pink colour, with a definite note of oak on the bouquet - together with spicy and charcuterie-like pinoty suggestions. The palate is full and intense, powerful and lively, with a trace of astringency that lingers. A piercing, slightly fiery wine, with stacks of flavour which lingers on. It's also complex. Drink 2016 to 2019.

93 :: Huon Hooke :: October 2016 :: huonhooke.com

What's not to like? Somewhere between salmon and pink in colour and a redcurrant and floral perfume. The palate has mid range acidity, is medium to full bodied with good length held together by its acid frame. In balance.

Good :: Sean Mitchell :: October 2016 :: grapeobserver.com