

Ten Minutes by Tractor Wine Co.

mornington peninsula

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Welcome to the Tractor Club Newsletter. This will be a regular publication designed to keep you up to date with what's happening at TMBT, share with you things we learn about our vineyards and our wines and give you the opportunity of buying wines before general release.

The tractor changes drivers

Since the tractor was first cranked up in 1999, the time, energy and effort put into the company by the McCutcheon, Wallis and Judd families has been immense and the results speak for themselves. Ten Minutes by Tractor wines have quickly carved out a unique space in what is a very crowded market.

To keep the tractor firmly powering up the hill it was decided that an input of new energy was needed. Selling the business to the right person was considered the best option – someone who could see the Ten Minutes by Tractor vision through to its full potential.



Andrew McCutcheon & Martin Spedding

Martin Spedding is the new owner. He has run and grown a number of successful businesses, and the decision to purchase was not made lightly. He understands owning a wine company in the

current climate is challenging, however his extensive research suggests that the existing success can be built on.

TMBT has long term leases on all three vineyards and will now control all grape production... Rick McIntyre and Alex White will continue to craft our wines.

“Ten Minutes by Tractor was an extremely attractive proposition. As a consumer I was enticed by the quality of the wines, the people and the imagery and, from a business perspective, I admire the way it has been planned and positioned. But the key factor was everyone’s enthusiasm to stay involved.

Ten Minutes by Tractor has long term leases on all three vineyards in the Main Ridge subregion and now controls all grape production – the vineyards will be managed as one, a task to be overseen by our vineyard manager Alan Murray. With his direction we will see an even clearer synergy between vineyard and winery and the task of further improving our vineyards.

On the winemaking side Rick McIntyre and Alex White will continue to craft our wines as

they have done from our first release. Rick’s Burgundian, non-interventionist approach to Chardonnay and Pinot Noir has won him widespread praise. Alex has shown a particular affinity in harnessing the pristine flavours of cool climate Sauvignon Blanc.

Put simply, our path forward is clear – grow the best fruit we can, make wines that express the character of their origin and continue to put them in front of people who appreciate the difference.”

As a cofounder, Andrew McCutcheon believes the outcome is perfect.

“This is the best possible result. Martin clearly shares our vision for the company and we are all delighted to stay involved.”

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Duel trophy winner at *Le Concours des Vins*

11 September 2004

Ten Minutes by Tractor was singled out and awarded two trophies, plus gold and silver medals, at the annual *Le Concours des Vins du Victoria*. Chairman of Judges M René Renou presented the 2003 10X Pinot Noir with:

- w The Jean Hameury Trophy for Best Pinot Noir in the Show
- w Le Trophée du Président du Jury

The second trophy was awarded by M Renou as his choice for the outstanding wine of the show:

"The Ten Minutes by Tractor Pinot Noir...is almost perfect"
René Renou

"The Ten Minutes by Tractor Pinot Noir was for me the standout wine. Such an elusive style, especially in Pinot Noir - it is almost perfect - fruit weight, complexity, and freshness all in balance. A great wine is one that touches all of the senses, has a beautiful feel in the mouth with elegance and length – a taste that lingers long after. There is a fourth dimension of wine and this wine has it."

M Renou's credentials for comment are impeccable. President of INAO (*Institut National des Appellations d'Origine*), he is probably France's most influential wine leader, overseeing policy and planned reforms to the *Appellation Contrôlée* system. He is also a winemaker in the Loire and a wine judge of vast experience.

Martin Spedding was thrilled.

"In the winery it was clear we had something special with our 2003 Pinot Noir. Vintage conditions were ideal but there is more to it than that – we are constantly striving to learn more about the relationship between our vines and their unique sites



René Renou

and this knowledge is bearing some wonderful fruit. This is a reinforcement of the belief that we are heading in the right direction."

"The fact that the 2003 10X Pinot is looking so good augers well for the recently bottled Reserve and Single Vineyard Pinots of the same vintage."
Martin Spedding

Le Concours des Vins is a unique wine competition, a panel of French and Australian wine experts judging Victorian wines. This year 188 vineyards entered 343 wines.

Vintage report

w 2004 – a great vintage

Vintage 2004 saw a slow start – cold, wet and windy conditions delayed budburst by a couple of weeks compared to average but, the sun came out in early October and warmed the soil, the vines thrived with the good spring rains. November was still and sunny and flowering was perfect, resulting in a wonderful even crop. It seemed nothing could go wrong – summer ripened the developing fruit and led us warmly into autumn, nets went on and the sun kept shining. 2004 vintage was fantastic on Main Ridge, no botrytis or other disease to

hinder quality. The moderate yields of 2-3 kg/vine ripened unhindered in perfect conditions and met their respective flavour and sugar targets with ease.

w 2005 – so far, so good

It seemed the drought had broken early this spring – high rainfall, dams filled and overflowed and the vines soaked it up. Since then conditions could not have been better; sunny, mid to high 20°C days and occasional rain keeping the ground moist. As with 2004 the sun has stayed out and the wind remained calm. As we write, flowering is progressing nicely with both the Chardonnay and Pinot Noir almost complete. Last summer's heat has produced very active buds this year and with conditions looking stable, confidence is high for vintage 2005.

Introducing our vineyards

There's an old maxim that wine is made in the vineyard and we at TMBT believe this passionately. Vineyard manager, Alan Murray, who has worked the vineyards since 1999, is aided by consultant Alex White (who also makes our Sauvignon Blanc and Rosé).

The vineyards are being constantly fine tuned as we learn more about the intricacies of each site – trellis systems refined, new clones planted, different canopy management regimes implemented – continuous refinement rather than wholesale change.

All our vineyards are on very old volcanic based soils, largely developed on basalt from the Eocene epoch – 54 to 38 million years ago. Typical surface soil is a dark reddish brown light clay or clay loam but these grade into decomposing basalt, generally encountered deeper than 1.8 metres (a good place to see these basalts at the surface is on the point at Shoreham Beach). More on how this impacts on our vineyards in the next newsletter.

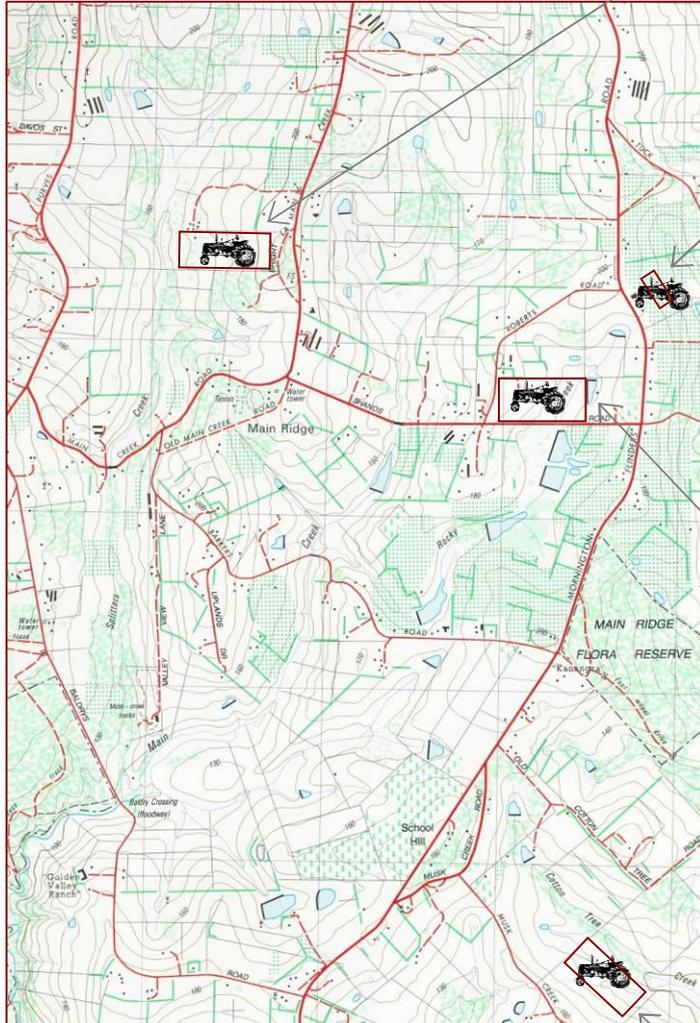


Different locations, elevations and orientations give us the opportunity of picking and vinifying grapes from each vineyard, in fact each block within each vineyard, separately. Selection and blending decisions are made just prior to bottling and allow us to decide on reserve or single vineyard bottlings and the best blend of fruit for our 10X label.



Judd Vineyard

Our oldest, steepest and highest vineyard thrives with its nightly view of sunset. Chardonnay and Pinot Noir (including the new 114, 115 clones) are nestled in the indigenous hinterland and gardens, giving crisp acid and lengthy varietal flavours; also home to our Sauvignon Blanc.
 w 4.5ha, first planted 1989
 w Elevation 150-210m / aspect west



Spedding Vineyard

Just planted (October 2004) with 1ha of Pinot Gris. Excitement is building as we use mulches and organic principles; this "pilot block" will filter down some positive viticultural influences to our other vineyards.



McCutcheon Vineyard

Our highest parcels of Pinot Noir and Chardonnay revel in the morning sun on the gentle easterly slopes. Good vigour and canopy shoot position allow fruit to ripen slowly and evenly here.
 w 5.6ha, first planted 1993
 w Elevation 170-190m / aspect east



Wallis Vineyard

Gentle north north east facing slope; our lowest vineyard nestled in the Cotton Tree Creek valley has long days in the full sun resulting in early ripening fruit that matures with full flavours (rich plums in the Pinot, honeysuckle in the Chardonnay). Also home to our Pinot Gris and our tiny parcel of Tempranillo.
 w 5.1ha, first planted 1992
 w Elevation 110-130m / aspect north north east



New releases

Just released

We have just released our 2004 Sauvignon Blanc and Pinot Noir Rosé and 2003 Pinot Gris and Tempranillo.

2004 Rosé

The Rosé, made using the saignée method (drawing off juice from the crushed fruit), is a perfect summer drink. Served chilled (8-9°C) it is a wonderful accompaniment to any summer meal but for a perfect match try it with salade niçoise, bouillabaisse, paella, cold salmon, tapas or lamb with rosemary.

2003 Tempranillo

Our newly released Tempranillo, best known as the main ingredient of Spain's Rioja and Ribera del Duero wines, is only available at the cellar door and to mailing list customers. According to Oz Clarke, "to get elegance and acidity out of Tempranillo, you need a cool climate" so the Mornington Peninsula is ideally suited to producing this elegant style.

We only have 0.4ha of bearing Tempranillo at the moment, all on the Wallis Vineyard, and only produced 32 cases in 2003.

Ideal with roast pork, lamb or moussaka.

2004 Sauvignon Blanc

Our 2003 Sauvignon Blanc is sold out but fortunately the 2004 is now available. Consistently, fruit from

the Judd Vineyard has shown great character and, combined with ideal vintage conditions, 2004 has produced a wine with some of the best fruit flavours we have yet experienced.

2003 Pinot Gris

Our Pinot Gris fruit was grown exclusively on the Wallis vineyard. Half the juice was wild yeast fermented and all fermentation was carried out in old oak with the firm intention of greatly limiting wood influence; 100% malolactic fermentation followed then 10 months in old oak prior to bottling under Stelvin cap.

Future releases

As Tractor Club members, you will be the first to know of future releases and will have an opportunity to buy before release to our select retail outlets and restaurants (see our website, in the process of being upgraded, for a full list of stockists).

2005 Pinot Celebration

There may be a few places left for Australia's second Pinot Noir Celebration on 5-6 February 2005.

Don't miss this

Keynote speaker is Matt Kramer and he will be joined by a panel of international Pinot Noir experts including Tony Rynders (Domaine Serene, Oregon), Merry Edwards creator of her eponymous Californian label, Pascal Marchand

(Domaine de la Vougeraie, Burgundy), Grant Taylor (Gibbston Valley, Otago), Phyll Pattie (Ata Rangi, Martinborough) and Belinda Gould (Muddy Water, Waipara). As well as Mornington Peninsula winemakers, the local contingent will be represented by Tasmania's 'Mr Pinot' Andrew Hood, Clare Halloran (Tarrawarra Estate) and Robin Brockett (Scotchmans Hill).

Visit www.pinot-noir.com.au for more details, or contact Cheryl Lee at the MPVA (03 5989 2377).

Special offer to Tractor Club members

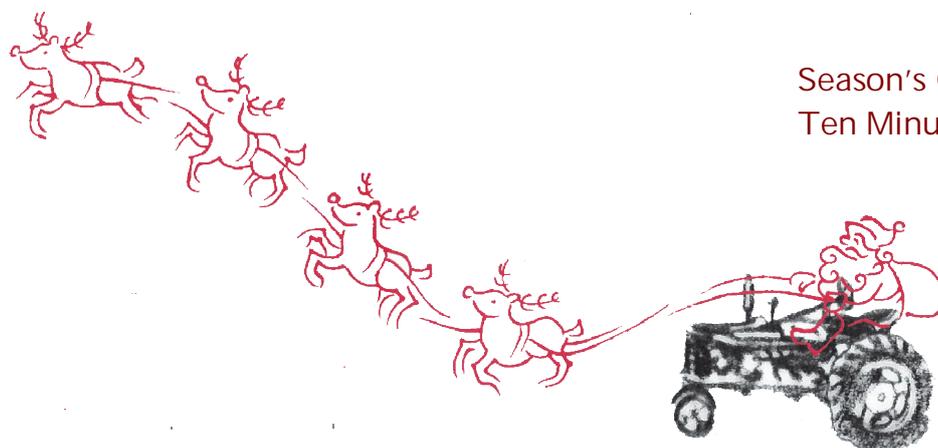
If you are a registered mailing list member, on any case purchases made between now and the end of January 2005, we will increase the normal 10% case discount to 15% and deliver the wine free Australia wide.

Visit TMBT

Our cellar door is open every weekend from 11:00am-5:00pm. During January we are open daily.

Call in and say hello to Julie, try our full range of wines including the Tempranillo (only available in limited quantities at cellar door) and enjoy a delicious light meal.

Please bring the attached order form with you to take advantage of our Tractor Club offers.



Season's Greetings from us all at
Ten Minutes by Tractor

