



Ten Minutes by Tractor

MORNINGTON PENINSULA

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Recent Reviews

James Halliday 2009 Australian Wine Companion

★★★★★ [Outstanding winery regularly producing wines of exemplary quality and typicity]

2006 McCutcheon Vineyard Pinot Noir

Light, bright hue; precisely sculpted and structured, with black and red cherry supported by fine, savoury tannins and oak.
94, James Halliday, 2009 Australian Wine Companion

A convincing wine from one of the most improved Mornington Peninsula producers, plenty of wild cherry and raspberry fruit aromas; there's some spice and lift, anise, violets and fresh French oak in there too. Supple, fine and even palate, cinnamon spiced cherries and smoothly textured tannins that ball up through the middle, finishing soft and elegant.

95, 2009 Penguin Good Australian Wine Guide, Nick Stock

2006 Ten Minutes By Tractor Pinot Noir

More developed than McCutcheon; light bodied, savoury, spicy wine, its strength lying in its length; for the purist.

91, James Halliday, 2009 Australian Wine Companion

A proven source of fine wine. Great vigour and delicacy of fruit with a hint of undergrowth and mushrooms. Really interesting and complex. Drink 2008-11.

17.5, Jancis Robinson, www.jancisrobinson.com

2006 McCutcheon Chardonnay

Understated complexity with oatmeal, mineral and white-peach aromas, deftly handled oak and malolactic, imbuing it with extra layers. The finish is clean and dry with a medium-long carry.

93, Huon Hooke, Gourmet Traveller Wine, October/November 2008

2006 Wallis Chardonnay

Plenty of creamy richness and well-placed artefact here; hazelnut brittle and vanillin,

the wine is cloaked with complexity. The palate starts out smooth, gently creamy with intense stone fruit flavour, ripe and concentrated with Chablis-like chalky intensity; long, fine and precise.

94, 2009 Penguin Good Australian Wine Guide, Nick Stock

Jancis Robinson

"A proven source of fine wine"

www.jancisrobinson.com

2006 10X Chardonnay

This is one heck of a flash chardonnay. It has all the trimmings of complex well-made wine; the fruit is pristine, sizzling with zesty fruit and savoury/yeasty complexity – thoroughly engaging! Terrific density on the palate, punchy fresh grapefruit flavour, some fresh cashew and great length.

93, 2009 Penguin Good Australian Wine Guide, Nick Stock

Current Releases

2006 Ten Minutes By Tractor Tempranillo

Only available at cellar door.

Bright cherry garnet in colour with a lush cherry and plum fruit nose, with hints of tobacco spice and new leather. Crunchy red plum and cassis on the palate, with firm acid and soft tannins. A juicy, rounded wine that will develop more savoury complexity.

2007 10X Chardonnay

Pale lemon gold in colour with concentrated lemon oil, stone fruit and lifted white floral notes on the nose. Fresh and bright on the palate, with peaches and citrus fruit vying for attention, with underlying oak spice. Firm acid and a rich, glycerous mouthfeel balance the bright fruit. A vibrant wine.

Ten Minutes By Tractor At Home...

In the run up to Christmas and the summer holidays we would like to offer our Tractor Club members several options for easier planning of your wine requirements or gifts...

- ▶ **Premium Red Pack**—6 bottles; 3 bottles each of 2006 McCutcheon Pinot Noir and 2006 Ten Minutes By Tractor Pinot Noir
- ▶ **All Red Pack**—12 bottles; the Premium Red Pack plus 6 bottles of 2007 10X Pinot Noir
- ▶ **Premium White Pack**—6 bottles; 3 bottles each of 2007 McCutcheon Chardonnay and 2007 Wallis Chardonnay
- ▶ **All White Pack**—12 bottles; the Premium White Pack plus 6 bottles of 2007 10X Chardonnay
- ▶ **Premium Mixed Pack**—12 bottles; 3 bottles each of 2006 McCutcheon Pinot Noir and 2006 Ten Minutes By Tractor Pinot Noir plus 3 bottles each of 2006 McCutcheon Chardonnay and 2006 Wallis Chardonnay

Remember that in thinking about Christmas and the holidays and all the food you will be eating, Pinot Noir is widely regarded as the most food friendly red wine—just looking back over our restaurant menus we have matched our Pinots with partridge, veal, eye fillet, quail, duck, barramundi, John Dory, rabbit, ham hock and pigeon.

Price

As a one off Christmas special **for Tractor Club members only**, each of these packages will receive a 10% discount (our premium wines are usually not discounted). In addition Melbourne delivery will be free and reduced to \$12/carton anywhere else in Australia.

Gift

If you would like to give or send someone any of these packs as a gift please fill out the details on the order form—we will ensure it is sent to the recipient with your personal message.

Ordering

Please complete the order form enclosed with this newsletter, download it from our web site (www.tenminutesbytractor.com.au), email us at info@tenminutesbytractor.com.au or call us on 03 5989 6455.

THIS IS A LIMITED OFFER, OUR PREMIUM PINOT NOIRS ARE IN VERY SHORT SUPPLY.

If you want to ensure your order reaches you before Christmas please make certain it reaches us by 17th December at the latest.

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2007 10X Pinot Noir

Bright, translucent ruby garnet in colour, with lovely overt raspberry and blueberry fruit and Asian spice on the nose. The palate is bursting with crunchy red berry fruit, coffee beans and spice, balanced by fresh acidity and firm, silky tannins. Long and intense finish.



2007 X Pinot Noir

Just released from our newly leased Tuerong vineyard – this 2007 X Pinot Noir is fantastic value and is being snapped up for wine lists coming into spring and summer.

With its distinctive label it certainly over delivers at this price point.

Dark cherry red. An elegant varietal bouquet dominated by red current, cherry and violets. There are hints of spice, dried herbs and layers of red cherry fruit that are well balanced by delicate oak tannins. The wine has a luscious mid palate that is backed by a fine

structure of silky, elegant tannins and focused acidity that all contribute to a savoury and layered finish.

Stop Press

The 2007 Single Vineyard McCutcheon and Wallis Chardonnays have just been released! More details available from cellar door.

Upcoming Releases

We are shortly bottling the first of our 2008 vintage wines, our Pinot Gris and Sauvignon Blanc plus our new X Chardonnay—a sister to our X Pinot Noir.

All these wines will be available early in the new year.

Restaurant

By the time you read this our restaurant will have been enlarged and completely renovated. A few of the obvious changes you will see...

- ▶ A new ducted heating/cooling system
- ▶ Better sized tables
- ▶ Cushions for chairs

- ▶ Acoustic panels to reduce noise

Less obvious will be the changes in the kitchen but let's just say that chef Stuart Bell has some new toys!

Restaurant Reviews

Ten Minutes is part of a new generation of cellar door-cum-restaurants where wine and food have equal billing, and diners are the winners.

14/20, 2009 Age Good Food Guide, August 2008

Best Short Wine List

2009 Age Good Food Guide, August 2008

This list just seems to keep on keeping on with new and exciting wines at almost every turn of the page.

3 glasses, Australian Gourmet Traveller Wine, August 2008

The excitement levels have lifted with the food...sharp service and hospitable attitude help make Ten Minutes a contender for the Peninsula's best.

Gourmet Traveller 2009 Australian Restaurant Guide, August 2008

Gift Vouchers

Ideal Christmas gifts. A gift voucher for our restaurant or for our wines; either collect one next time you are at the cellar door or restaurant, or call 03 5989 6080.

Olive Oil

Did you know that Ten Minutes by Tractor produces olive oil? Sourced from our Judd vineyard we have been producing "Tractor Oil" (what else could we have called it!) for the last 3 years.

It is harvested in early June from predominantly *Picual*, *Frantoio*, *Barnea* and small amounts of *Corrigiola*, *Manzanillo* and *Luccino* olive varieties. The oil is processed via a centrifuge then settled over a three month period before bottling unfiltered to only allow the finest quality—all Tractor Oil is Extra Virgin.

Tractor Oil displays great persistence with strong pepper and spice on the palate while displaying aromatic herbal tones.

Situated on the Judd vineyard the grove is of approximately 2.8 ha (7 acres) in size with just under 700 trees. The grove was first planted in 1998 with additional plantings



occurring in 2000 and is now capable of full production.

Vintage 2009

Some musings by Alan Murray, Vineyard Manager...

"After a reasonably mild winter, budburst threatened to occur in early August this year and proved quite a concern as, at times, I wondered if winter would even truly arrive. Fortunately we received an impressive finish to winter with one of the coldest and wettest Augusts seen in over 10 years. This late cold snap proved enough to curb the onset of budswell and allow us to finish pruning in good time and with the arrival of spring, sure enough budburst arrived.

Our long term average for budburst is the 1st of September and this year has fallen right in line. One interesting thing is the little difference between 'up the hill' and 'down the hill' with budburst only being a few days apart this year compared to the usual 10-14 day head start the lowlands usually get ('down the hill' is the local colloquialism for the northern peninsula; obviously the southern, higher half is referred to locally as 'up the hill').

With the Bureau of Met now predicting another hotter than average November and summer, with no doubt less rainfall than 'what used to be' average, I expect another wild ride ahead and we will be making every effort to manage these vineyards to take full advantage of the good weather ahead.

Some further thoughts...

Once again obscure weather patterns have overshadowed this season with too many mild and dry winter days over June/July. This was great for completing vineyard tasks although getting enough water into the soil profile is very important as our clay soils require a lot of frequent rain to recharge them to allow the vines to access moisture later in the season when they really need it.

The late winter burst has helped and over a three week period wet the soil through to a point but I fear that the clay substrate will be a little undercharged and the vines will require surplus irrigation if the weather gets too hot and dry again.

If these random patterns persist, growing wine grapes will only become more interesting—I fear for some regions (particularly those heavily reliant on irrigation) growing premium wines who aren't in quite as good a situation as the Mornington Peninsula with its relatively constant rainfall and cooler temperatures.

We are all well versed in global warming and drought scenarios these days but dealing with the implications are an ongoing battle to try and maintain balance and consistency in an environment where weather is far from conducive to provide either at its worst and assists in the emergence of something great at its best."



New vineyard for Ten Minutes By Tractor

Ten Minutes By Tractor has leased a new high quality vineyard to add to our existing excellent sites.

The 8 year old vineyard at Tuerong in the north of the Mornington Peninsula, we believe, has the potential to produce outstanding Pinot Noir. The gently north and east sloping site has been meticulously developed with a mix of Pinot Noir clones.

When fully utilised the new vineyard will allow Ten Minutes By Tractor to add a 'down the hill' dimension to its wine range and to satisfy increased demand.

The vineyard has a small winery and Jeremy Magyar has now joined the Ten Minutes by Tractor winemaking team of Rick McIntyre and Martin Spedding. The winery facilities on the new property will be used this year in conjunction with those at Moorooduc.

We will have more to say about these developments in our next newsletter.

Wine & Oak

Last newsletter we introduced the use of oak in winemaking. This edition we take a closer look at the impact oak has on wine aromas. [Many of these notes are sourced from the ETS Laboratories website, www.etslabs.com]

Oak barrels have multiple effects on wine including the stabilization of colour, the reduction of astringency and the increase of complexity—all these are the result of chemical reactions but the wood also releases volatile substances into the wine (Bosso, *et al* 2008) and analysis of the main aroma components released by oak is a key to understanding oak contributions to wine flavour.

Although more than 200 volatile compounds extracted from oak have been identified, there are five main groups of compounds which, in turn, correspond to the five main aromas associated with oak. This may be summarised as follows...

Compound	Associated Aroma
Oak or Whisky Lactones	Fresh oak, coconut, wood
Vanillin	Vanilla
Eugenol / Isoeugenol	Clove, spice
Guaiaicol / 4-Methylguaiaicol	Smoke, char, toast
Furfural / 5-Methylfurfural	Sweet, butterscotch, caramel

(Interestingly, the Oak Barrel set of aromas from *Le Nez du Vin* includes 12 aromas—Oak, Green Wood, Coconut, Clove Vanilla Pod, Woody-Spice, New Leather, Pharmaceutical notes, Toast, Furfural, Liquorice and Smoky—which ties in closely with the above.)

All these compounds have varying perception thresholds and the amounts in the final wine obviously vary enormously according to a range of factors—oak species, oak seasoning, size of barrel, time in barrel, age of barrel, toast level, winemaking practices and so on. However, there are other factors to consider—the combination of similar molecules (such as eugenol and isoeugenol; even if both are below threshold there may be additive effects) and synergistic effects (oak lactone's impact is vastly greater in the presence of vanillin).

Oak or Whisky Lactones (*cis*- and *trans*-)

The main aroma constituents of raw oak are these two compounds of oak lactone (*a lactone is a chemical compound often occurring as the odour-bearing component of a plant*) which are already present in the green wood.

The *cis* isomer (*isomers are compounds that have the same molecular formula but different properties*) is a more powerful aromatic than the *trans* isomer and American oak (*Quercus alba*) is relatively richer in the *cis* isomer compared to other oak species which explains the characteristic coconut aroma in American oak (in fact, because of this, some believe the ratio *cis/trans* can be used to determine the type of oak). Oak seasoning is thought to affect the relative ratios of *cis* and *trans* oak lactones.

The sensory descriptors usually associated with these compounds are fresh oak and coconut with some vanilla. Increased time in oak barrels generally means more extraction of these compounds though increased toasting reduces the impact.

Vanillin

Vanillin, the main aroma compound in natural vanilla, is also present in raw oak and is also formed by the degradation of lignin (*an integral part of the cell walls of plants*) during toasting.

Vanillin increases with medium toast levels, but decreases with very high toast; it also varies with oak species and seasoning.

It appears that other compounds, such as oak lactones, may also contribute to the vanilla character of wine.

Eugenol and Isoeugenol

Eugenol is the main aroma compound found in cloves and is also present in raw oak; its presence increases during open-air wood seasoning.

Toasting may also cause it to increase, especially with medium and medium+ toasting, but this usually decreases with heavy toasting. Eugenol may also contribute to the spicy character in certain red wines.

Guaiaicol and 4-Methylguaiaicol

Wood lignin degradation at very high temperatures (pyrolysis) results in the formation of a wide range of volatile phenols including these two compounds which have smoky aromas.

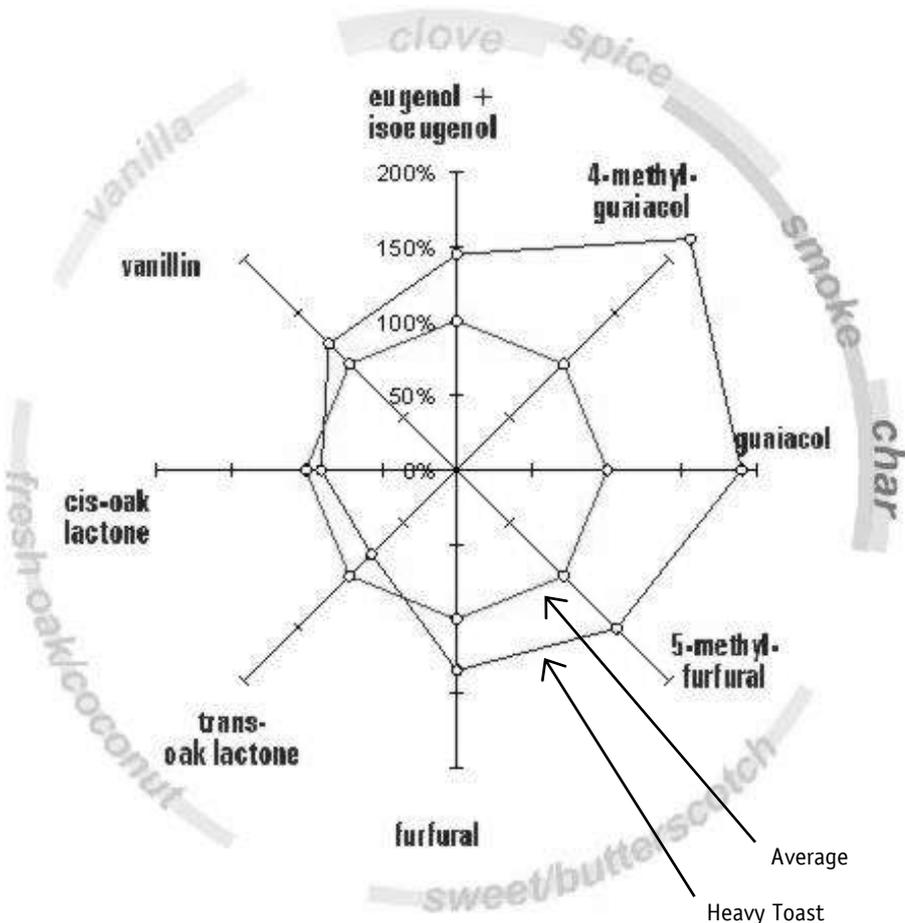
BOSSO A, *et al* (2008), Effect Of Grain Type And Toasting Conditions Of Barrels On The Concentration Of The Volatile Substances Released By The Wood And On The Sensory Characteristics of Montepulciano d'Abruzzo, *Journal of Food Science*, 73 (7), 373-382

GARDE-CERDÁN T, *et al* (2008), Statistical Differentiation Of Wines Of Different Geographic Origin And Aged In Barrel According To Some Volatile Components And Ethylphenols, *Food Chemistry*, 111, 1025-1031

ORTEGA-HERAS M, *et al* (2007), Consideration Of The Influence Of Aging Process, Type Of Wine And Oenological Classic Parameters On The Levels Of Wood Volatile Compounds Present In Red Wines, *Food Chemistry*, 103, 1434-1448

ORTEGA-HERAS M, *et al* (2004), Changes In Wine Volatile Compounds Of Varietal Wines During Ageing In Wood Barrels, *Analytica Chimica Acta*, 513, 341-350





Source: ETS Laboratories, St Helena, California, www.etslabs.com

Guaiacol has a char aroma, while 4-methylguaiacol has both char and spicy characters.

Furfural and 5-Methylfurfural

These compounds result from degradation of carbohydrates by heat (*Maillard reaction—although a different process to*

caramelisation, the results are similar). In wood, the carbohydrates cellulose and hemicellulose are degraded during barrel toasting.

Furfural and 5-methylfurfural possess sweet, butterscotch, light caramel and grilled almond aromas. They may also strengthen the impact of the lactones.

Wine Trivia

- ▶ "Compromises are for relationships, not wine." - Sir Robert Scott Caywood
- ▶ When did winemaking begin? The Mesopotamians were credited with producing the first wines in 6000 BC.
- ▶ The word 'toast', meaning a wish of good health, started in ancient Rome, where a piece of toasted bread was dropped into wine.
- ▶ How many varieties of wine grapes exist in the world today? Over 10,000...
- ▶ In our vineyards? Chardonnay (3 clones), Pinot Noir (6 clones), Sauvignon Blanc (2 clones), Pinot Gris and Tempranillo (2 clones).
- ▶ Oenophilia is a love of wine.
- ▶ Oenophobia is a morbid, irrational fear of or aversion to wine.
- ▶ Methophobia is fear of alcohol.
- ▶ Dipsomania refers to an abnormal or insatiable craving for alcohol.
- ▶ There are about 400 species of oak, though only about 20 are used in making oak barrels. Of the trees that are used, only 5% is suitable for making high grade wine barrels. The average age of a French oak tree harvested for use in wine barrels is 170 years!
- ▶ For our Pinot Noir...
 - 1 bunch ~ 50gms
 - 20 bunches/vine
 - 1kg/vine
 - 1kg ~ 650-700 ml
 - Therefore, 1 vine produces about 1 bottle



Toasting

Toasting obviously has a considerable influence on the aromas imparted to wine—toasting modifies the structure and chemical properties of the oak which influences wood aroma composition and consequently the release of those aromas.

Toasting is an integral part of the barrel manufacturing process. Heating, or at least the combination of heat and humidity, makes it possible to bend the staves into the barrel shape. Barrels, usually open at both ends, are heated for 20-30 minutes, with regular increases in temperature, while the staves are gradually bent into shape.

Further heat is then applied to achieve the required level of toasting—light, medium or heavy (sometimes with intermediate steps).

Light toasting...

- ▶ highlights the fresh oak, coconut, wood aromas associated with oak or whisky lactones

Increased [medium] toasting...

- ▶ reduces the fresh oak, coconut, wood aromas associated with oak or whisky lactones
- ▶ increases the vanilla, sweet, butterscotch and caramel aromas associated with vanillin, furfural and 5-methylfurfural

Further [heavy] toasting...

- ▶ reduces the vanilla, sweet, butterscotch and caramel aromas associated with vanillin, furfural and 5-methylfurfural
- ▶ increases the clove, spice, smoke, char and toast aromas associated with eugenol, isoeugenol, guaiacol and 4-methylguaiacol

