



Ten Minutes by Tractor

MORNINGTON PENINSULA

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Our Restaurant

We have recently had a flurry of great reviews for our restaurant...

Gourmet Traveller 2010 Australian Restaurant Guide



4 Top 10 Regional Victorian Restaurant and one of six regional Victorian 1 star restaurants.

"A renovation has expanded Ten Minutes By Tractor's dining room which is good news for those who've struggled to get a booking at this popular restaurant. A wide ranging wine list, combining Ten Minutes' own output with benchmark wines of the world, is part of the attraction, as is the efficient service. But it is Stuart Bell's cooking that really draws the crowd...and make this a great place, in a gorgeous setting, to sample the Mornington Peninsula's finest."

Gourmet Traveller Wine 2009 Wine List Of The Year



4 "This is as much a wine guide as a list, packed with plenty of useful information. We love it, and we love the compelling collection of regional offerings as well as the fabulous selection of Burgundy that puts them into context."

The Age Good Food Guide 2010

4 14.5

"Not your typical winery-restaurant, Ten Minutes by Tractor stands out among its Mornington Peninsula competition courtesy of a smart dining room fitout, a risk averse but snappy menu and an innovative wine list that doesn't push its own barrow alone...polished service—all too often a rarity in these parts—completes a winning package."

Restaurant & Catering Victoria 2009 Awards for Excellence

4 **Best Restaurant in a Winery—Mornington Peninsula**
And finalist in the Victorian State Awards

Upcoming Events...

Pinot Week 2009

From 3-11 October 2009, Mornington Peninsula celebrates Australian Pinot Noir. A series of Dinners, Tastings and Cellar Door special invitations, all featuring Mornington Peninsula Pinot, will be held both locally and in Melbourne.

We are involved in two exciting dinners...

Two opportunities to enjoy the brilliance of Moorooduc Estate, Ten Minutes By Tractor and Yabby Lake Pinots.

Join the winemakers from these three estates to discover the joys of Pinot paired with especially designed Pinot-friendly menus.



Cutler & Co

Thursday 8 October
7 for 7:30pm
55-57 Gertrude Street, Fitzroy
Bookings 03 5989 6080
\$200 per person

2010 Age Good Food Guide Best New Restaurant, Andrew McConnell Chef of the Year, 2 hats, 17/20, "one of Melbourne's great new joys"; 2010 Australian Gourmet Traveller 2 stars—what else needs saying?

Spring in the restaurant

Spring is an exhilarating time in the restaurant and we have just started a very exciting **spring menu** (you can download it from our website).

There are a couple of differences including the option of a **six course dégustation** menu alternative.

The winter crops in our kitchen garden are giving way to new plantings and our perennial herbs are all sprouting vigorously. Melbourne recently had its hottest day on record for the first half of

Ten Minutes By Tractor

Friday 9 October
7pm
1333 Mornington Flinders Road, Main Ridge
Bookings 03 5989 6080
\$150 per person

Our own restaurant and our own chef Stuart Bell—the reviews opposite speak for themselves.

Both evenings will feature the brilliant 2007 Chardonnays, 2007 Pinots and Reserve Pinots, culminating in some rare and unobtainable back vintage wines from each estate as well as the opportunity to chat with the winemakers in a private and intimate setting.

Phone early, places will be filled quickly.

Tastings

Also during Pinot Week there are several tastings, at which our wines will be available, you may be interested in...

Tuesday 6 October
6-8pm
Jimmy Watson's
333 Lygon Street, Carlton
Bookings 03 9817 1744

Saturday 10 October
12-2pm
Prince Wine Store
177 Bank Street, South Melbourne
Bookings 03 9686 3033

Sunday 11 October
12-3pm
Armada Cellars
813-817 High Street, Armadale
Bookings 03 9509 3055

September (12 September: 29.9°C)—hopefully this is not a sign of things to come—and a surge of growth is evident everywhere.

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Vineyard

Alan Murray—Vineyard Manager

We have had a fairly typical spring on Main Ridge with some lovely sunny days (many warmer than average) interspersed with good falls of rain. A great reminder that spring can bring anything!

This type of soaking rain after warm sunny conditions will certainly boost growth and really get things moving along the trellis which is exactly what we are hoping for at this stage of the vineyard cycle and the forecast is for more warm weather followed by more rain.

This September we have experienced some beautiful spring days which has encouraged

budburst, giving a green tinge to the vineyards along the cold, dormant, pruned vine rows.

The 5th September is the average date for budburst in our vineyards; this year it was 7th September, however, budburst gives us no clue as to the date of harvest and the possibility of an El Niño event remains so we may be in for another warm, dry growing season and consequent early harvest.

It's a great time of year as deciduous plants such as vines really do click the mind into new life mode and invigorate the senses and our hopes and plans for the coming vintage. While taking the time to look into each new bud as the leaves unfurl there is literally daily change and I can just now see

the inflorescences (the part of the plant that consists of the flower bearing stalks) beginning to form and the potential fruit will once again tease us until fruit set occurs in late November.

As we start spraying again my agricultural supplier tries to find new and safer products to fulfil our sustainable and organic management program; our sheep, which have done a fantastic job of mowing our restaurant vineyard over winter, have been put into greener pastures to lamb and wait until we are ready to reintroduce them after the next harvest.

Some Recent Wine Reviews...

2008 10X Pinot Noir

Watch this space: Ten Minutes By Tractor is a producer to look out for. Attractive dark cherry fruit presents ripe, pure and bright, the palate rolls smoothly through on fine-textured tannins holding plenty of rich cherry and plum flavour. Terrific value here, it outclasses many of the region's more expensive Pinots.

93, Nick Stock, *Wine 100, August 2009*

2007 Judd Vineyard Pinot Noir

Has plenty of richness, concentration and length, black cherry flavour building through to the back palate and finish. Drink to 2014.

94, James Halliday, *2010 Australian Wine Companion*

2007 McCutcheon Vineyard Pinot Noir

Mid red purple; fragrant, with some slightly sappy nuances to add interest, a counterpoint to the small red fruits of the mid palate. Drink to 2014.

94, James Halliday, *2010 Australian Wine Companion*

2007 Wallis Vineyard Pinot Noir

Distinctly darker hue than Judd or McCutcheon; as the colour suggests, stronger dark fruit flavours run through the palate, which has good balance. Will repay cellaring. Drink to 2016.

95, James Halliday, *2010 Australian Wine Companion*

2007 10X Pinot Noir

Great colour; a great example of grace and power; fine cherry, plum and a touch of game on the bouquet; the palate builds from start to finish, with fine and precise fruit, framed by complex aromas and flavours that will gather momentum over the next few years; long, luscious and showing velvet-like quality on the finish. Drink to 2015.

96, James Halliday, *2010 Australian Wine Companion*

There's a smoky character to this that is most appealing as a young wine. Indeed, despite what was generally regarded as a "challenging" vintage in these parts, this has turned out bonza, with lots of tangy flavour and juicy, satisfying length. We couldn't stop smacking our lips together after each gulp - the wine almost demands you do it. Barbecued pork would be great with it. Drink 2009-11.

91, Campbell Mattinson & Gary Walsh, *The Big Red Wine Book 2009/10, June 2009*

2007 X Pinot Noir

Showing a little spice and stem, with the primary fruit taking a back seat to earthy, slightly undergrowth tones; the palate is ample, fine and shows plenty of personality. Drink to 2013.

90, James Halliday, *2010 Australian Wine Companion*

If you like to have an everyday pinot at hand, this would make for an awesome choice. It's fragrant, fruity and complex - Mattinson in particular was beguiled by it. Beetroot, herbs, cherries and cedarwood, its sweet-sour action tamed by perfectly round tannins. Right out of the box, this one - and ready to be opened and enjoyed right now. Drink 2009-12.

92, Campbell Mattinson & Gary Walsh, *The Big Red Wine Book 2009/10, June 2009*

2006 Ten Minutes By Tractor Pinot Noir

This is juicy and silken, flavoursome enough and yet light on its feet too. Cherries, sap, smoke and sawdusty French oak. It's fairly generous and fruit-forward - we wouldn't be putting this in the cellar, despite its quality. Drink 2009-11.

93, Campbell Mattinson & Gary Walsh, *The Big Red Wine Book 2009/10, June 2009*

2008 X Chardonnay

A tight structure and texture, with apple and stone fruit flavours running through to a crisp finish; seafood style; will develop. Drink to 2012.

90, James Halliday, *2010 Australian Wine Companion*

2007 McCutcheon Vineyard Chardonnay

A very complex wine, with deliberately funky barrel ferment aromas leading into a mineral/savoury palate of considerable depth. Very different to Wallis Vineyard. Drink to 2019.

94, James Halliday, *2010 Australian Wine Companion*

This is a very subtle, elegant wine. It's the sort of wine you wouldn't enter in a wine show, to my way of thinking, as it would tend to get lost in the midst of a session of power tasting. Maybe that is selling wine judges short - anyway, this is a terrific wine. Harmonious, delicate, with pear, citrus, fine oatmeal, spice and a faint edge of honey adding to the impression of complexity. It's very long and beautifully judged in terms of ripeness, flowing on to a seamless finish. I took a while to come around to this but I'm fully convinced now. Top stuff. Drink 2010-2014.

94, Grant Dodd, www.winingpro.com, 20 March 2009

2007 Wallis Vineyard Chardonnay

Finer and purer than McCutcheon Vineyard, the delicate stone fruit and apple aromas and flavours set against gentle barrel ferment inputs; has immaculate balance and length. Drink to 2016.

94, James Halliday, *2010 Australian Wine Companion*

2007 10X Chardonnay

Has good intensity and depth; white peach and a touch of cashew are framed by quality French oak. Drink to 2015.

92, James Halliday, *2010 Australian Wine Companion*



Screw Caps

Jeremy Magyar—Assistant Winemaker

In astronomy the word 'syzygy' refers to the alignment of multiple celestial bodies. If it were possible to draw comparison to winemaking, it would most certainly be the lining up of all contributing factors in the one season to produce the perfect wine (a somewhat elusive concept). Whether it is adequate rainfall, acid retention or whether the oak for a barrel came from a particularly good tree in the forest, it's all a chain made up of individual links. As winemakers it can be a gruelling task, at times requiring great focus and attention to detail.

To then be asked to place your faith in a single object charged with the task of protecting your season's work for the period ahead, can be testing. Closing the bottle in a reliable manner represents the final step in an arduous process and can signify a point of great relief and satisfaction for the winemaker, however it also remains one of the most controversial and problematic processes faced by the industry as a whole.

Cork

For hundreds of years the use of cork as a closure has represented the wine industry's standard, with the first documented use of cork for sealing bottled wine dating back as far as the 1670s, employed by Dom Perignon. Despite its long history, there remains a sense of uncertainty regarding the effectiveness and reliability of cork.

Above all else, two issues exist that represent the majority of problems associated with cork as a medium for wine bottle closures—cork taint and oxidation.

"Corked"

Many different compounds can contribute to cork taint, yet probably the best known are chloroanisoles. Chloroanisoles are the most pungent group of volatile compounds known to contribute to cork derived taints, and are commonly perceived as 'musty'. The most infamous of the chloroanisoles is undoubtedly 2,4,6-trichloroanisole or 'TCA'. The source of taint usually (but not always) stems from the interaction of microbial growth within the cork itself with chloride based compounds (chlorophenols) usually derived from the manufacture of the cork.

One of the significant, and possibly understated, outcomes of the presence of TCA in wine is the effect of low level, almost undetectable concentrations of the compound. At levels as low as one part per trillion, TCA can substantially subdue the expression of a wine (7)(8)—the wine looks dull but doesn't necessarily convey a definitive cause for disappointment—it is not obviously "corked".

"Oxidised"

In many cases, 'sporadic oxidation' can represent an even larger problem than cork taint. It can make a wine look rapidly evolved, oxidised and even contribute to the onset of various microbial infections.

The problem can generate many undesired attributes, yet commonly

sporadic oxidation results in the loss of fruit characteristics and the onset of 'rotten-apple' and 'sherry' like aromas (acetaldehyde). The issue can be attributed to the variations between corks, storage conditions or even between variations within the bottle neck itself.

In a trial undertaken by the Australian Wine Research Institute (AWRI) evaluating the technical performance of various closures, it was found there was significant variation amongst corks (3). The findings identified that permeation of oxygen through the best cork differed from the worst cork by a factor of more than 1200. The report also stated that variations between corks represented one of the main factors that contributed to bottle variation amongst wines. (It must be noted that other physical factors can also play a role in altering the oxygen ingress through a closure (5).)

It is interesting to note that one source can represent a major contributor of oxygen to a bottle of wine—approximately 2.0 mL of oxygen can potentially be present within the headspace of a wine bottle at the bottling stage (6), with this representing approximately 70% of the total oxygen present within the bottle. This small amount of oxygen can impact on the ability of a wine to resist the formation of oxidative compounds, inherently changing the wines characteristics. This isn't always the case and depends largely on bottling line equipment and technique—the use of inert gas to flush oxygen from the headspace just prior to applying the screwcap is a method we use at Ten Minutes By Tractor to minimise (if not exclude) the presence of oxygen at bottling.

Oxygen present at bottling, as well as its ingress through a closure, can be largely associated with the alteration of sulphur dioxide (antioxidant) present within a wine over its maturation period. As seen above (Figure 1), significant variation exists between alternative closure types. The drop in sulphur dioxide over time can have a large impact on the ability of a wine to resist oxidative processes.

It must be noted that the level of oxygen present at bottling is not necessarily

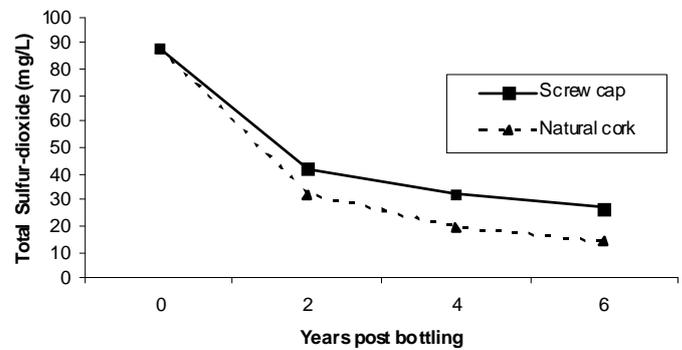


Figure 1. Total sulphur dioxide present within a wine sample over six years of bottle ageing (adapted from (4) Hart *et al* (2005)).

dependent on the type of closure used to seal the bottle. If we take the oxygen permeability of both a screw cap and a top quality cork, oxygen ingress over time can be similar. According to studies conducted by Southcorp, the lowest permeability of any cork test was 0.001mL O₂/day (4). This was similar to that obtained for oxygen permeation through a screw cap and is low enough to be considered as an anaerobic (without oxygen) environment (4). At this rate it would take approximately 6 years for the same level of oxygen to permeate the closure as may have been originally present within the headspace of a wine at bottling.

	mL O ₂ /day	
	Mean	Range
Screw cap	0.0005	0.0002 – 0.0008
Cork	0.0179	0.0001 – 0.122

Table 1. Oxygen transfer rates (Reproduced & adapted from (3) Godden P *et al* (2002)).

The AWRI research identified large variation amongst the permeability of randomly selected bottles sealed with cork. The study showed an average amongst all bottles sealed with cork to be 0.0179mL of oxygen ingress per day (Table 1) (3). Ultimately at this rate of ingress it would take only about 4 months for the same amount of oxygen to enter the bottle, as may be initially present within the headspace at bottling.

The principal component analysis (PCA) map over (Figure 2) derived from studies undertaken by Godden *et al* (2001) outlines results from sensory analysis of a Semillon wine bottled under 13 different closure types. The points outlined on the far right hand side of the plot represent the bottles that exhibited the greatest freshness and intensity of aroma. Interestingly all bottles corresponding to a screw cap closure (ROTE—Roll On Tamper Evident) form a tight group in this section of the plot.

With the average cork in the studies conducted by the AWRI allowing more rapid oxygen ingress to the wine relative to screw caps does this mean that the screw cap will not allow the evolution, and maturation of a wine to take place? For the answer to this, we must look at some of the origins of the screw cap.



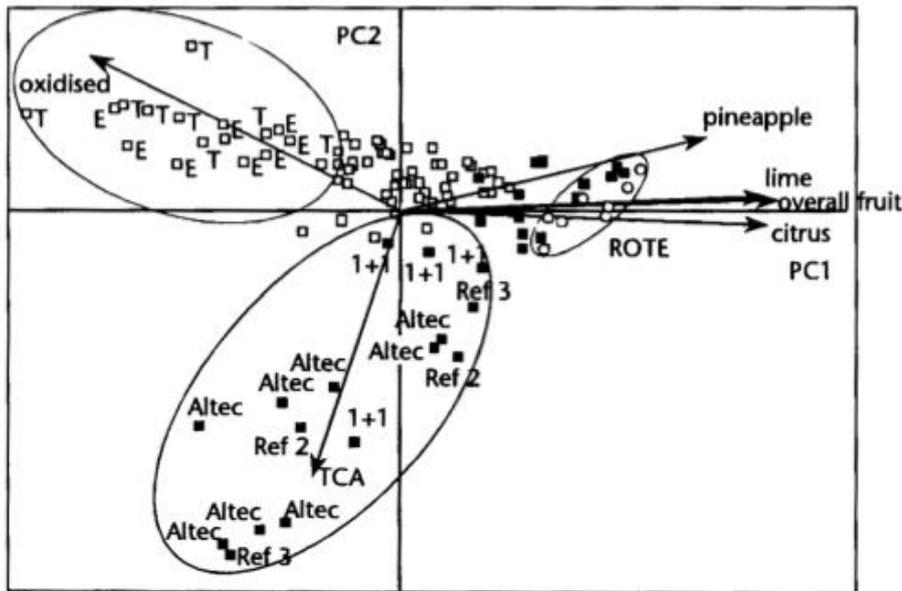


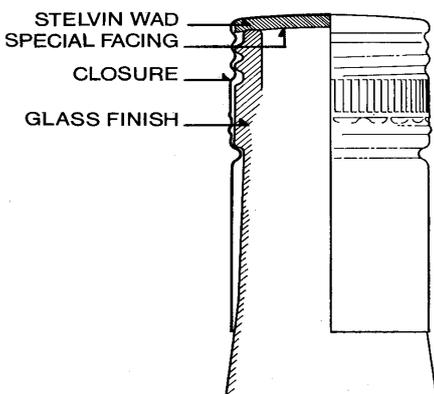
Figure 2. PCA map of aroma rating at 2 years post bottling (□ = synthetic closure, ■ = cork based closure, ○ = ROTE/Screw cap closure). Adapted from (2) Godden *et al* (2001).

Screw Caps

Glossing over a few early attempts in the early 20th century at producing a suitable metal based seal for a glass bottles, it was Le Bouchage Mecanique (now Alcan) who first developed the Stelvin™ closure in the late 1950s (1). Earlier designs (Stelcap) included the use of a thin layer of cork as a cushion between the metal cap and the glass of the bottle rim.

Today the screw cap differs only in respect to the liner used in those early design attempts of the 1950s. The liner itself (wadding) is now a multilayered round disc inserted into the cap during manufacturing. The disc is made up of...

- 4 an expanded polyethylene layer giving elastic resistance to create seal pressure
- 4 a very thin layer of tin foil of approximately 0.067mm thickness—the impermeable oxygen barrier



4 a thin inert film of a polyvinyl polymer which is the layer contacting the wine itself (1)

In the early 1960s there were cork v screw cap trials in France and a 1966 Mercurey tasted by négociant Jean-Claude Boisset in 2004 was described as "...the wine had an absolutely fantastic freshness, great body, and was in superb condition".

However, in the early 1970s it was Australia that led the commercial adoption of screw caps, with Yalumba releasing a range of premium wines under screw cap. At the time, the concept failed to get the acceptance of consumers and the wines reverted back to their cork closure (1). In recent years however there have been tastings conducted by Yalumba of these early wines, revealing that the wines are still in excellent condition. In 2000, Yalumba returned to the use of the screw cap closure along with many others (Clare Valley Rieslings for example) over the following few years.

The Yalumba experience is of significant interest as it is one example of the ability for the screw cap to maintain a wine over a significantly long maturation period.

We bottled part of our 2003 10X Pinot Noir under screw cap and part under cork. Every now and then we compare the two and, although it is early days, there is already a clear difference between the two wines—that under screwcap remaining obviously brighter and fresher.

Is oxygen needed for wine maturation?

Is oxygen ingress the sole catalyst for the development, evolution and maturation of wine once in bottle? In a word, no. Studies such as those conducted by Hart *et al* (2005) have demonstrated that wine continues to mature and develop without additional oxygen. In fact the widely-held belief that wines need to "breathe" through the cork has been dismissed by Professor Emile Peynaud who says wine develops in the bottle by "the opposite of oxidation, a process of reduction, or asphyxia" and Professor Pascal Ribereau-Gayon who says that "reactions that take place in bottled wine do not require oxygen".

It is the very nature of the variation in cork as a material which renders it impossible to exclude the potential of oxygen to enter at varying rates from bottle to bottle under a cork closure.

Screw caps & Ten Minutes By Tractor

At Ten Minutes by Tractor we have used screw caps exclusively since the 2004 vintage and see their attributes as imperative to the longevity and development of our wines. We believe they maintain freshness in the wine over the extent of its maturation, forgoing any undesirable, oxidative characteristics that can sometimes be mistaken for attributes of maturity in an old wine. Mature characteristics are those that show complexity, evolution and development, complementing the natural progression of flavours and aromatics without detracting from the vivid characteristics of the wine.

Ultimately the attributes that make our wines unique should only be the influence of the vineyard, the vintage and, to a minor extent, our winemaking inputs.

It is heartbreaking to see the final link in the chain impart its undesirable taint. Although failure rates in cork attributed to TCA and sporadic oxidation vary amongst recent studies, the levels are, without doubt, too high to be acceptable.

Maybe our tolerance to date has been based significantly on our appreciation and notions of romance associated with the theatrical pop of a cork. In our minds, the hours spent with the contents of the bottle, far outweigh the seconds spent with the corkscrew.

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