



# Ten Minutes by Tractor Wine Co.

mornington peninsula

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## STOP PRESS 1

Ten Minutes by Tractor will feature on The Great Outdoors on Monday June 20. Don't miss it – Channel 7, 7:30pm.

## Winter Wine Weekend

The 2005 Mornington Peninsula Winter Wine Weekend is on the 11-13 June.

### Cellar Door

Try our Art of Matching the Taste of Wine & Food – this is not the usual “Pinot goes with duck or mushrooms” but uses different “taste samples” to look at basic wine and food components, their flavours and textures and how these impact on each other.

Also, try our newly released 2004 10X Tempranillo (only 60 cases made and only available at Cellar Door – this may be your one chance to taste this wine) and all our other critically acclaimed wines – Pinot Gris, Sauvignon Blanc, Chardonnay, Pinot Noir, Rosé and Sweet Allis.

*We will be offering special discounts over the Winter Wine Weekend – see page 4 for details.*

### Tractor Wine Bar & Restaurant

We are very excited about our new site at the old Wooden Swallow. This will be opening briefly as the Tractor Wine Bar & Restaurant for the

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Winter Wine Weekend, then closing for renovation before reopening in spring as a wine bar and restaurant serving tapas and antipasto platters.

Over the Winter Wine Weekend, if you would prefer a warming, sit-down meal with live music, an open fire and our wines, the Tractor Wine Bar & Restaurant is hosting Ten Minutes by Tractor lunches and dinners throughout the long weekend; it is located at 1333 Mornington–

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Our 2002 Reserve Pinot Noir has just won a gold medal plus the Slow Food Movement of Queensland trophy for the Highest Pointed Pinot Noir at the 2005 Brisbane Wine Festival.

Flinders Road (on the corner of Roberts Road). For bookings please call 03 5989 6080.

### Red Hill Showgrounds

We will also have a tasting stand at the Red Hill Showgrounds on Saturday along with many of our Peninsula winery colleagues.

## Vintage 2005 Wrap-Up

We started picking on 28 March (the Pinot Gris on the Wallis Vineyard) and finished on 21 April (the McCutcheon and Wallis Tempranillo). All wines are now resting peacefully in barrel or tank.

Vintage 2005 is looking great. The Mornington Peninsula is classified as a cool climate region and it is our long,



Alan Murray (vineyard manager), Chris Hamilton (general manager) and Martin Spedding (owner) after hand picking the Pinot Gris at the Wallis Vineyard



stable, dry, warm autumns which allow the grapes to reach optimum ripeness; this year was a classic example of why the Peninsula is a perfect location to grow ultra premium grapes.

The Peninsula's cool climate is ameliorated by its proximity to water and thus does not suffer from extremes such as autumn frosts common to other cool climate areas. Whereas some higher latitude regions get their ripeness from longer summer daylight hours (though their potential ripening periods can be cut short by frosts), the Mornington Peninsula ripeness comes from our longer autumns. Winemaker Rick McIntyre says, "An unusually warm autumn produced early ripening and wonderful fruit flavours".

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*Keep your eyes open for our 2005 wines, they are all going to be very, very good.*

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## Wine & Food Matching

Much has been written on the subject of wine and food matching. Traditionalists would have us stick with the "white wine with white meat, red wine with red meat" formula or regional wines with regional food. Then there are the so called classic combinations – Champagne or Chablis and oysters, Pinot Noir and duck, Sauternes and *foie gras*, and so on. Modernists would have us drink anything with anything.

Somewhere between these extremes lies the answer. There is no question that a good match can make a big difference to the enjoyment of a meal and vice versa, however, mostly it is about avoiding the unpleasant tastes that can be produced by the wrong combination. The skill is identifying what to match, which flavours, what textures, and so on.

Ultimately the only rule is pleasure; above all remember that personal tastes differ. Try the "Taste Interview" at [www.yumyuk.com](http://www.yumyuk.com) - a website of WineQuest, a company run by Master of Wine and chef Tim Hanni; by answering a few simple questions on your likes and dislikes, a profile of your wine flavour preferences is produced.



*Autumn, McCutcheon Vineyard*

### Matching Methods

One of the most interesting books on wine and food matching is *Red Wine With Fish: The New Art of Matching Wine With Food* (Rosengarten & Wesson 1989); unfortunately it is out of print but can still be found in second-hand book stores – it is well worth seeking out if you have a real interest in this subject.

The method proposed in this book is very simple...

- 4 both wine and food have components (the five elements of taste), flavours (herbal, fruity, earthy, minty, etc) and textures (thin, velvety, medium bodied, etc)
- 4 matches are made either by selecting strongly corresponding components, flavours or textures or by selecting strongly contrasting components, flavours or textures

The effort is in training yourself to recognise the key characteristic of the food and the wine – is it a component or a flavour or a texture; are you looking for similarity or contrast. For a meal the key feature may be the sauce or dressing, it may be the herbs used in cooking, the texture of the food, or there may be a dominant ingredient. For a wine, is it the acidity or tannin or sweetness, is there a dominant fruit on the palate, is it a big wine or very light. And so on.

Another excellent book, *The Right Wine: Matching Wine With Food For Every Occasion* (Maresca 1990), still available, largely agrees with this approach – "food and wines should be

matched by an analysis of their primary components, those elements in them that dominate".

### Taste

In scientific usage, taste refers specifically to the sensations activated by taste receptors in the mouth, primarily the tongue, which can be recognised without the sense of smell. Most of us think of taste as the sensation experienced when eating or drinking – in fact this is a combination of taste and smell (and tactile sensations), with smell providing 70–75% of the experience, and is more accurately called flavour. In winespeak, taste (or palate) refers to flavour.

There are five elements of taste – sweetness, saltiness, sourness, bitterness and umami (see below).

In the scientific meaning, taste is a gatekeeper, an analytic sense which is present at birth (as opposed, for example, to smell which can be learned, moulded and reinforced) and has evolved as an ability to respond to one of three things: the provision of energy, a nutritional need or a warning of potential danger. Sweetness signals energy, saltiness signals the presence of the sodium ion necessary for maintaining the body's fluid balance, bitterness signals potential toxins (virtually every naturally occurring toxin tastes bitter), sourness signals unripeness or dangerous acidity, umami is thought to signal protein or to simply improve palatability.

Sweetness comes from sugars such





as sucrose, fructose, glucose and lactose and is found in sugar, honey and in many vegetables and fruits as well as things like barbecue/tomato sauce. In wine sweetness is either residual sugar (a sticky for example) or sweet fruit flavours; alcohol itself, in moderation, also adds sweetness (too much adds heat).

Saltiness comes from various sodium compounds and is found in seaweed, soy sauce, bacon, salami, smoked fish, canned sardines/tuna/salmon, anchovies, pickled vegetables, dill pickles, olives, pretzels, nuts and meat extracts. Saltiness doesn't really occur in wines, some describe Manzanilla sherry as having a salty tang.

Sourness comes from a range of different acids including citric, malic and lactic and is found in lemons, limes, yoghurt and unripe fruit. Wine sourness is also caused by acids with some wines showing distinctly crisp acidity; much more obvious in white wines such as some Sauvignon Blanc and Riesling, red wines are also acidic though it is not usually as noticeable.

Bitterness comes from alkaloids such as quinine (tonic water) and is found in lettuce, celery, asparagus, alfalfa, watercress, endive, chicory,

citrus peel, turnip, broccoli, brussel sprouts, unsweetened chocolate, chicory, endive, radicchio, olives and coffee. In wine bitterness is generally associated with tannin –most young red wines, Cabernet Sauvignon and Nebbiolo for example.

Umami, the fifth taste, identified in 1908 by Kikunae Ikeda, a chemistry professor at Imperial University of Tokyo, who isolated the substance glutamate in a seaweed that Japanese cooks had been using for centuries to make food taste better. Glutamate is an amino acid (the building blocks of protein) found in a variety of foods. Named after the Japanese word *umai* which means delicious; the nearest equivalent English word is savoury.

Foods high in umami include mushrooms (especially shiitake), soy sauce/Worcestershire sauce/Vegemite/Bovril, cheeses (especially aged Parmesan), vegetables (such as peas, asparagus, corn, tomatoes), seafood (such as kelp, seaweed, oyster, prawn, crab, sea urchin, clam and scallop).

There is little literature about umami and wine though interestingly highly regarded Santa Barbara winery Brewer–Clifton describes one of its

There are some specifics which should be taken into account when matching components...

... in food	Tends to increase/decrease	...in wine
Bitterness	á	Bitterness
Saltiness	â	Bitterness
Saltiness	â	Sourness
Saltiness	á	Sweetness
Sourness	â	Bitterness
Sourness	â	Sourness
Sourness	á	Sweetness
Sweetness	á	Bitterness
Sweetness	á	Sourness
Sweetness	â	Sweetness
Umami	á	Bitterness
Umami	á	Sourness
Umami	â	Sweetness

Pinot Noirs as... “flavors are deceptively more meaty and savory in nature, ranging from umami to soy.” So, perhaps we can relate umami to the savoury, earthy, mushroomy characters in some wines, particularly Pinot Noir.

## Pinot Noir & Food

- 4 “Pinot Noir is, without question, the most versatile wine with all foods.”  
Yamhill Valley Vineyards, Oregon
- 4 “Pinot Noir pairs exceptionally well with a wide variety of foods, making it one of my personal favourites –and the ideal choice when dining out.”  
Bradley Ogden, chef (The Lark Creek Inn near San Francisco, Bradley Ogden at Caesars Palace in Las Vegas)
- 4 “Pinot has developed a reputation for being endlessly versatile. Sommeliers, chefs, winemakers and critics alike call it the food-friendliest of all varieties.”  
John Winthrop Haeger, author North American Pinot Noir

US restaurateur and wine journalist Randal Caparoso believes Pinot Noir may be the ultimate food wine – “One can make the argument that the ultimate food wines...are those made from...Pinot Noir. Why? It's a red wine with moderate degrees of tannin...so it goes perfectly well with meats with some degree of fattiness...But the tannin of Pinot Noir is also very soft, very tender, making this usually a very sleek, smooth, easy-drinking red wine which goes just as well with white meats like fish, veal, pork and chicken.” Typical flavours include cherry, black cherry, raspberry, strawberry, plum, leather, spice, smoke, violet, earthy, gamey, mushroom, forest floor –these last few are the umami flavours discussed above and may account for why, if one of the roles of umami is to improve palatability, Pinot Noir is such a great food wine. Caparoso lists a wide range of foods which Pinot Noir matches...

- Leaner meats (veal, chicken, turkey, rabbit, game birds, fillet of beef, fillet of pork)
- Smoked, wood-roasted, braised or sausage meats
- Earthy flavours (truffles, wild mushrooms, mustards, peppercorns, coriander, horseradish)
- Herbs (rosemary, thyme, tarragon, oregano, chervil, mints, basil)
- Aromatic sweet spices (clove, cinnamon, mace, allspice, nutmeg)
- Sweet vegetables (tomatoes, beets, carrots, caramelised onions, bell peppers)
- Autumnal fruits (figs, plums, blackberry, raspberry, blueberry, currants, cherries)
- Natural stocks and sauces rounded with butter
- Slow cooking processes (braises, pot-au-feu)
- Mild or creamy cheeses (Brie, Camembert, herbed crèmes, cheddars, Havarti)
- Fish (smoked salmon, tuna)
- Asian style foods and flavours (star anise, wasabi, hoisin, seaweeds, fennel, sesame seeds/oil)



## Textures

Rosengarten & Wesson use texture to mean the sensations of touch and temperature as experienced by the entire mouth and identify four key textures for food –light, rich, coarse and fatty. They point out that there are many possible textures but the two most important in food and wine matching are light and rich.

## Flavours

Remembering that flavour is a combination of taste and smell, Rosengarten & Wesson identify the following flavour groups –fruity, nutty, spicy, smokey, herbal, cheesy, earthy and meaty. Beware of language though, for example spicy applied to Gewürztraminer is very different to spicy applied to say Indian food.

## Wines – Some Brief Comments

We have highlighted Pinot Noir on the previous page; some of the characteristics to look for in other wines include...

Chardonnay is a chameleon and has an enormous range of components, flavours and textures –is it at the cool climate citrus end of the flavour spectrum or does it have warmer climate tropical fruit characters; does it have the toasty characters of oak or

the creamy, buttery characters of malolactic; is it minerally, crisply acidic or smooth and full bodied. You could find a Chardonnay suitable for almost any food.

Pinot Gris, ignoring the lighter Pinot Grigio style, is rich and dry with some mineral, spice and honey characters and a wonderful, almost oily texture. A perfect match for rich foods.

Sauvignon Blanc is almost always aromatic, crisp, dry and light in body with grassy, herbaceous characters. Excellent for foods that require some acidity to counter richness or to match acidity; also where herbal flavours can be matched.

## Restaurant News

### Poffs Restaurant

Poffs was one of the first quality restaurants on the Peninsula, having opened in 1992, and continues to be very popular.

Aside from the fabulous food, seasonal menu, friendly staff, lovely views and relaxed atmosphere, a great advantage (and unique for the region) is that they are BYO even though they have a great wine list, including, of

course, Ten Minutes By Tractor wines.

Over winter Poffs is open Friday, Saturday and Sunday for dinner and Saturday and Sunday for lunch.

Give Sacha and Lorraine a call on 03 5989 2566; they are at 165 Arthurs Seat Road in Red Hill.

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*When you are travelling you always want to know where the locals eat –on the Mornington Peninsula Poffs and The Long Table are two of those places.*

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### The Long Table

Another restaurant the locals frequent is The Long Table.

Samantha and Andrew run a casual and friendly bistro style restaurant which is open each night except Tuesday; they open at 4pm for cocktails and light snacks and are BYO on Sundays.

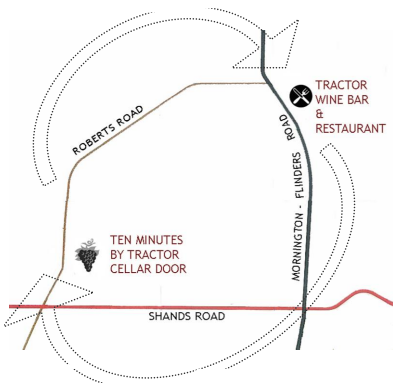
They are in the Red Hill shopping centre at 159 Shoreham Road; call them on 03 5989 2326.

## The Cellar Door and the Tractor Club

### Winter Wine Weekend

At the Cellar Door we are offering taste matching –to participate you will purchase a glass of your chosen wine along with a taste tray with a selection of different tastes (including Red Hill Cheese) to try with the wine. Of course you can also taste our full range of wines including the trophy winning 2002 Reserve Pinot Noir and the newly released 2004 Tempranillo.

Just around the corner at the Tractor Wine Bar & Restaurant you can try



our wines by an open fire with a meal –specifically selected to match our wines –and live music. Call 03 5989 6080 for bookings.

### Tractor Club

Look for the release of our multi award winning 2003 10X Pinot Noir later this year, we will keep you informed. In the meantime take advantage of our special WWW offer.

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*During June we are offering our Tractor Club members a 15% discount on any case of 10X wine (not already discounted) and 5% on any Reserve wine plus free delivery Australia wide.*

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### Cellar Door

Remember our Cellar Door is open for tastings and delicious light meals on weekends and public holidays throughout the winter (excluding Winter Wine Weekend when excellent food will be available at the Tractor Wine Bar & Restaurant, just 2 minutes away). Call Julie on 03 5989 6190.

## Red Hill Cheese

Red Hill Cheese was established by Trevor and Jan Brandon in 2000, producing distinctive, handcrafted regional cheeses to complement Mornington Peninsula wines.

They were first inspired by farmhouse cheese making in Europe, and draw upon Trevor's experience as a food microbiologist.

A seasonal range of quality cheese is made using fresh, organic cow milk and, as available, organic goat milk, each from a single herd.

They are open for tastings and sales daily (except Good Friday and Christmas Day) from 12-5.

81 William Road (off Arthurs Seat Rd), Red Hill, 03 5989 2035.

