



Ten Minutes by Tractor

MORNINGTON PENINSULA

Winter Wine Weekend

Saturday 7th—Monday 9th June 2008

Cellar Door

During Winter Wine Weekend we are releasing our **2007 10X Chardonnay** and **2007 10X Pinot Noir** as well as our top level 2006 Pinot Noirs—our **2006 Ten Minutes By Tractor Pinot Noir** and **2006 McCutcheon Vineyard Pinot Noir**.

We are very pleased with all these wines—each one represents another iteration along our journey of discovery.

2006 Ten Minutes By Tractor Pinot Noir
 “A proven source of fine wine.

Great vigour and delicacy of fruit with a hint of undergrowth and mushrooms.

Really interesting and complex.”
Jancis Robinson

On the back label of the McCutcheon Pinot Noir Martin wrote “The 2005 McCutcheon was, in my view, one of the best Pinot Noir wines we have ever produced. The 2006 is an incredible follow up. How does it compare? Is it better? What does the wine show of the vineyard and the vintage? I’ll leave these questions and this wine for you to contemplate and enjoy.” This could be written about each of our new releases and their predecessors—as we said, the next iteration along our journey of discovery.

See page 2 for full tasting notes.

Masterclasses

During Winter Wine Weekend, as well as our standard tastings, we will also be conducting tutored tastings of all our new release wines, plus our 2006 single vineyard Chardonnays.

These tastings will look at the wines in more detail and consider the questions of vintage and of terroir (our single vineyard wines).

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We also want to consider our senses and how important they are to wine tasting.

- ▶ Have you considered how important sight is to your evaluation of wine?
- ▶ Or, where do aromatics fit in an assessment of wine?

In his book “*The User Illusion: Cutting Consciousness Down to Size*”, Danish science writer Tor Nørretranders estimates that through our five senses—hearing, sight, smell, taste and touch—the average human encounters the equivalent of about 11 million bits per second worth of information about the environment. Interestingly estimates suggest the conscious mind can only deal with about 75bps or, in other words, the conscious brain receives about 147,000 times the information it can process!

The fascinating thing, in this context, are his estimates of how much information is received by each sense...

Sense	Bandwith (bps)
Sight	10,000,000
Touch	1,000,000
Hearing	100,000
Smell	100,000
Taste	1,000

Sight is by far the most important sense in terms of the amount of information it

can receive and pass on to the brain—let’s test this with wine.

The ratio between sight and smell is 100:1, the same as the ratio between smell and taste; between sight and taste the ratio is 10,000:1! Taste is well down the list, far less important than sight and running a very distant third to smell—let’s also test this with wine.

Restaurant

From Friday dinner through to Monday lunch our restaurant will be offering a six course dégustation menu at dinner and a four course dégustation menu at lunch—both are designed to complement our new release wines and to highlight the skills of chef Stuart Bell.

Reservations

Please call 5989 6080 or 5989 6455 to book the restaurant or a tasting masterclass

Future Events

Watch this space for news of a **Cheese Masterclass** with Will Studd and Max Allen, a **Riedel Masterclass** and a **Chardonnay Festival** later in the year.

Winter Wine Weekend Dinner Dégustation Menu

Chardonnay Flight

2007 10X Chardonnay
 2006 McCutcheon Chardonnay
 2006 Wallis Chardonnay

Western Australian Blue Swimmer Crab
with couscous salad

Crispy Skinned Barramundi
with a pea and leek fondue and aromatic beurre blanc

Fallow Venison
with a beetroot relish and a cracked pepper and port wine reduction

Roasted duck breast
with creamed lentils, kaiserfleisch and cabbage and a sauce Bigard

Warm Chocolate Fondant
with chestnut parfait and chocolate sauce

Cheese
Rouzaire Brie aux Truffes & Papillon Lauzerac with appropriate accompaniments

2003 Château Filhot Sauternes

NV Ruinart Blanc de Blancs



Vintage 2008

Vineyard Manager Alan Murray

2008 initially saw a return to normality with almost average rainfall over the winter allowing dams to fill and soil moisture build up for budburst. Budburst started in late August–early September as usual and spring growth was constant and good. Prior to flowering some healthy rain events promoted vigour which kept the vineyard team on its toes managing the canopy.

Bunch numbers were higher than average in 2008 and fruit set was exceptionally good resulting in crops slightly higher than the norm. With only 4mm of rain in January the canopies stopped growing and the fruit began veraison; February was cooler than expected which slowed the ripening down enough to make everyone wonder what type of weather to expect during harvest—would it rain like it used to? Was this the end of global warming?

No chance, just as the fruit reached optimum flavour a heat wave hit us and for five days temperatures in the high 30°C caused a rapid jump in sugar levels. The fear was that this may impact our seasons work right on the 11th hour however the vineyard team rallied and picked 80% of our crop (by hand of course) and in the end flavours were retained with sugar levels not too high. Seasonally 2008 was a very good year with even growth and good vine health.

A quick reminder of key vintage dates

2007 remains our earliest vintage for Pinot Noir but 2008 has now taken the title for earliest Chardonnay vintage. The hang time for all three vintages, for both Pinot Noir and Chardonnay, are all lower than the long term average.

Pinot Noir	2006	2007	2008	Avg
Budburst	1-Sep	8-Sep	7-Sep	5-Sep
Flowering	17-Nov	24-Nov	19-Nov	24-Nov
Veraison	22-Jan	31-Jan	23-Jan	6-Feb
Harvest	26-Mar	16-Mar	19-Mar	2-Apr
Budburst-Harvest (days)	207	190	194	210

Chardonnay	2006	2007	2008	Avg
Budburst	31-Aug	5-Sep	3-Sep	5-Sep
Flowering	16-Nov	14-Nov	16-Nov	21-Nov
Veraison	25-Jan	3-Feb	28-Jan	9-Feb
Harvest	23-Mar	25-Mar	21-Mar	4-Apr
Budburst-Harvest (days)	205	201	199	212

Recent Accolades

- ▶ Ten Minutes by Tractor is one of the most popular places now because this is the new generation of cellar doors-cum-restaurants where wine and food have equal billing. Ten Minutes by Tractor is a top restaurant, not just a great cellar door.
14/20, Age Epicure, 21 January 2008

2006 Ten Minutes By Tractor Pinot Noir

- ▶ 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, February 2008

2006 10X Pinot Noir

- ▶ This Mornington Peninsula winery consistently makes a lighter-coloured, lighter-weighted pinot of fragrance and finesse. It's bright and varietal, with a fruit-sweet palate with fine tannins. Lovely. Now to five years. Food: Seared tuna steak.
93, Huon Hooke, Sydney Morning Herald, 12 February 2008

2006 McCutcheon Vineyard Chardonnay

- ▶ One of two single-vineyard chardonnays from Ten Minutes, this is opulent and rich but reined in by minerality. Stunning aromas and flavours, an amalgam of nectarine, melon and fig, but savoury too with hints of nutty, leesy notes and a touch of spice. Builds on the palate, creamy textural, with the oak beautifully handled.
Jane Faulkner, Epicure Wine Style, Summer 2007

2006 Wallis Vineyard Chardonnay

- ▶ The finest chardonnay Ten Minutes has made, closely followed by the McCutcheon. This is all about structure and purity from its citrus notes to its excellent natural acidity. Tight, refined but fills out on the mid palate.
Jane Faulkner, The Age, 15 March 2008

2006 10X Chardonnay

- ▶ If Wallis is one of my favourite single vineyard chardonnays, then 10X is a much-loved blend. Sourced from three vineyards, it's full of pears, melons and figs, but savoury with leesy notes.
Jane Faulkner, The Age, 15 March 2008

New Releases

Tractor Club members may pre-order wines by contacting us on 03 5989 6455 or emailing info@tenminutesbytractor.com.au

Pinot Noir

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.

Drinking well now and will age for 3-5 years.

2006 Ten Minutes By Tractor Pinot Noir

Translucent garnet in colour this wine has a delightfully perfumed nose of red rose petals, pomegranate, griotte cherries and raspberries. Red fruit is joined by clove and star anise spice on the palate, with firm fine acid and tannins and a silky mid-palate texture. Elegant, yet with great structure, complex and long.

Will age well through 2013-2016.

2006 McCutcheon Vineyard Pinot Noir

A wine of ruby garnet, translucent hue and a bright, dark fruited nose of black cherries, ripe raspberries and vanilla and nutmeg spice. On the palate, sweet dark fruit and firm spice, silky tannins and crisp acid are in perfect balance. A rich, ripe and powerful wine.

Will age well through 2013-2016.

Chardonnay

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.

Will age well and develop more complexity over 3-5 years.

Still To Come

Pinot Noir

2006 Wallis Vineyard Whole Bunch Pinot Noir

Over the past 150 years since stems have been able to be mechanically separated from berries, debate has raged about the inclusion of stems. Ultimately we each have to assess what works best for our own fruit. Delicate in hue with savoury nose of dried herbs, cocoa, raspberries and red cherries. The stem influence adds some leafy and earthy notes that add mouth watering savoury complexity to the aromas. On the palate, the wine is structured and shows lovely meaty cherry fruit and herbal spice. Very firm tannins remain silkily textured on the mid palate and the wine has terrific length and sophistication.

Still very youthful and will improve and mellow with some age - 3 to 5 years - and will continue well for many years to come.

Tempranillo

2006 Ten Minutes By Tractor Tempranillo

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.

Drinking well now and will develop over 2-4 years.



Wine & Oak

The use of oak in wine is one of the most controversial, one of the most debated and one of the most misunderstood factors in its effect on what is in the bottle.

This is the first in a series of articles in which we will consider oak.

At Ten Minutes By Tractor oak is one of the key factors we consider in defining the style and balance we are seeking in our wines.

Like fruit, sugar, acid, tannin and alcohol, oak is one of the components of a wine and our aim is to produce wines in which none of these elements overshadow or drown out another. As Emile Peynaud (1983) puts it, "Wood should be used for wines in the same way that spices are used in cooking, simply to bring out the other flavours."

Our Chardonnay and Pinot Noir has never seen more than 40% new French oak and more recent vintages have averaged 25-33%. As our vineyards mature and we continue to gain knowledge of how to coax the best from them, and as our quest for the more elegant style continues, we have experimented with different coopers, different wood sources, different toast levels and different barrel sizes. All this will continue.

An overview

In 2005 The Institute of Masters of Wine, in conjunction with Christie's Wine Department and Taransaud Tonnellerie, ran a seminar entitled "Oak: Crucial and Controversial". Renowned Burgundy expert Anthony Hanson moderated the panel.

The findings of the panel offer an interesting summary of the effects of different aspects of oak on wine (Canterbury 2005, Theron *et al* 2007) though the experiments were clearly designed to exaggerate the oak effect (the wine's age, use of 30 litre barrels and so on).

Tasting 1: Fermentation—Stainless Steel, New Oak, Used Oak

The wine aged in stainless steel presented the least aroma, with delicate grapefruit and grass, and boasted the most acidity, but the resulting sensation was not particularly pleasing. The wine from the second-fill barrel seemed "most Burgundian"; the barrel imparted lactic, cheesy qualities on the nose and a mellowed, yet still defined, acidity that melded to form an attractive whole. The wine aged in a new barrel exhibited overt oak on the nose and palate and pronounced almond essence denoted the leaching of furfural (sweet smelling) components from the barrel.

Tasting 2: Origin of Oak—France, Europe, USA

Four variations on Sauvignon Blanc from Bordeaux, were presented blind: a stainless steel reference wine and three samples aged in French, European (Polish) and American oak (all wood received 24 months outside aging and medium toast).

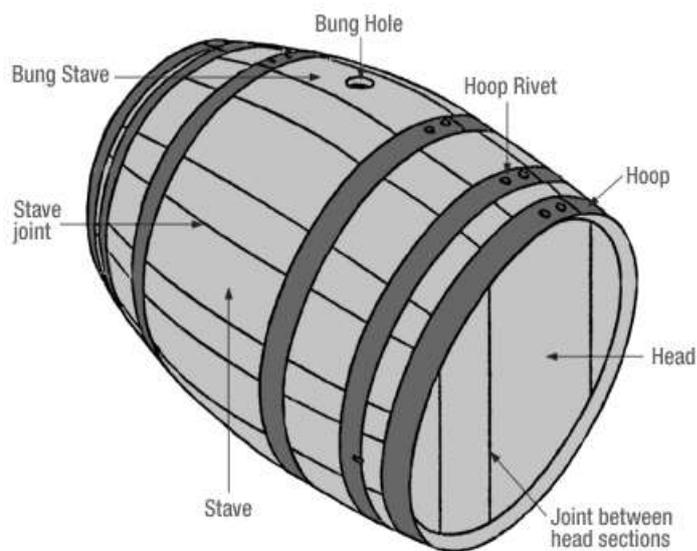
The reference wine displayed tart lemon-lime characteristics and very light body and colour; the sharp, grassy finish resulted in an unpleasant aftertaste. The French oak was well integrated with floral notes and smooth mouth feel, hints of butter and flavours of rich autumn fruits such as pear and apple. The American oak produced a wildly fragrant nose bursting with dill. Also boasting a smooth palate, the prominent flavours of caramel and baked spice confirmed the oak's origin. The wine aged in Polish oak was disjointed. Its alcohol seemed magnified compared to the other wines, and a touch of aggressive acidity at the back of the palate hinted at volatile acidity.

The reds, also from Bordeaux, received the same oak treatment. Here, however, the tannin element blurred some of the individuality of the oaks. The tannins proved most moderate on the American oak wine while the French and Polish showed more, though not unpleasant, astringency and structure. Many participants mistook the French for the Polish oak and vice versa, but the American oak proved hard to miss with its distinctive dill and cucumber overtones. Intense smoke and clove proved most common in French oak while vanillin was more pronounced in American oak.

Tasting 3: French Forests—Tronçais, Vosges, Centre

Oaks grown for barrels come from north, east and central France. Oak from the cooler northern and eastern areas typically belongs to the *Quercus Petrae* (Sessile Oak) family and possesses more complexity. Oak from the north-central Allier forest tends to the spicier side while oak from the Tronçais forest is known for offering a refined mouth feel. *Quercus Robur* (Pendunculate or English Oak) from the south-central region of Limousin is more aggressive, quickly adding vanillin notes and deepening colour.

THE PARTS OF A BARREL



Sampling was from barrels (aged outside for 24 months with medium toasting) of Grand Cru white Burgundy. Forests further north afforded more structure and less overt oak influence while forests in more temperate climates evoked more oak expression.

Tasting 4: Influence of Open-Air Seasoning Duration

When oak is not properly seasoned, the wood's green tannins can show up in a wine. Not only is the length of seasoning important, so is the method of seasoning. Seasoning stabilizes the wood for barrel manufacture and means reducing the moisture content from 55% to 15%. Seasoning is achieved in one of three ways: a kiln which extracts moisture through the circulation of hot air through an enclosed space; a combination of kiln and natural exposure; or 100% natural air drying. Wood for the highest quality barrels comes from 100% air drying. This method is extremely expensive but the reward is the contribution of elegant spice and richness to the wines. Kiln drying is more economical but their use can "bake in" green tannins, which impart bitterness and astringency.

Samples of Bordeaux red and Bordeaux Sauvignon Blanc from barrels of oak aged outside for 24, 12 and six months proved insightful. In both cases results followed a bell curve. At the peak of the curve the 12 month seasoned wine showed the "leanest and driest of samples", oak aroma and flavour also showed most noticeably on this wine. Surprisingly, instead of showing harsh, green notes, the six month aged sample imparted soft tannin and little astringency. At the far end of the chart, the 24 month aged oak sample offered the smoothest mouth feel.

Canterbury, C (2005), "Oak's Influence On Making And Maturing Wine", Wine Business Monthly, December 2005

Theron, C *et al* (2007), "Wine In Wood And Wood In Wine - The Influence Of Oak On The Vinification And Maturation Of Wine", Wynboer, May 2007

Peynaud, E (1983), "The Taste Of Wine", Wiley, New York



Tasting 5: Toasting Level

Toasting develops aromas depending on both the intensity and the duration of the toasting. The classic scale is:

- Light or Medium-Minus
- Medium
- Medium-Plus
- Heavy or Strong
- Intensive or *Grande Chauffe*

Light toasting is achieved when the wood temperature reaches 120-180°C and the wood begins to soften. After 10 minutes, the surface temperature reaches 200°C and qualifies for medium toast. Another five minutes increases the surface temperature to 225°C as the staves receive a heavy toast.

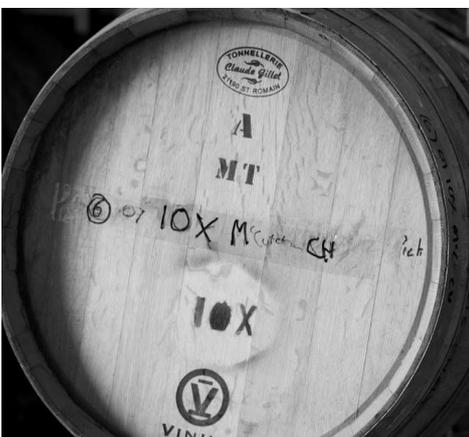
A Bordeaux Sauvignon/Semillon blend and a Bordeaux Merlot composed the final tasting. In both trials, heavy toast barrels resulted in the most complex wines. Reds showed no colour change while whites showed deepening yellows with increased toasting. While the raw and medium wines seemed somewhat incomplete, the heavy toast combined the most appealing aroma and tactile qualities and raised them to a much higher level.

So, from the above, it is clear there is much to consider and much to understand—origin, species, forest, seasoning, old/new, toast level and others. We will start with a brief look at oak and its sources.

French Forests

The term “French Oak” means oak that comes from French forests, not a species of tree.

Oak is the common name for over 200 species of trees belonging to the genus *Quercus*. The most common European oaks are *Quercus Robur* (Pendunculate or English Oak) and *Quercus Petrae* (Sessile Oak) – both very similar and overlapping in the regions in which they grow. In the eastern United States the predominant species is *Quercus Alba* (White Oak), in the west it is *Quercus Garryana* (Garry or Oregon oak).



One of our barrels from Tonnellerie Gillet, the “A” denotes the Allier forest, the “MT” is for medium toast. This one holds 2007 McCutcheon Chardonnay.

In France, for oak, as for French wine, the region is considered more important than the raw material, and in the case of oak this means the forests rather than the species of oak. Because of the overlap of oak species in most forests, the species has tended to be ignored and more importance attributed to the growing conditions in particular areas being the dominant factor in determining the characteristics of the oak.

There are five main oak forests in France...

Limousin

- ▶ Limousin [li-moo-sahn] oak comes from the old French province of that name in the southwest of France, near the city of Limoges not far from Cognac. It is the only French forest that is predominantly *Quercus Robur*. The toughness and coarse (open) grain of the wood is a result of poor growing conditions, porous and sandy soil lacking in some important nutrients and minerals, which tend to restrict vertical growth in favour of a shorter, larger diameter tree trunk with irregular grain. Limousin oak is at one end of the scale in terms of looseness of grain; the release of flavours is too aggressive and more oak tannin is extracted than from other forests. Limousin is used almost exclusively for the maturation of Cognac.

Allier

- ▶ Allier [ah-leay] oak comes from the Département in south-central France named after the Allier River. Predominantly *Quercus Petrae*, the highest percentage of any French forest. The soil here is thick clay, siliceous and not very fertile, and so the growth of the tree is very slow resulting in tall, straight trunks. The grain of the wood is fine, compact and slightly porous resulting in sweet tannin extraction and pleasant aromatics.

Tronçais

- ▶ Tronçais [tron-say] oak comes from a specific forest within the Allier Département. It is the best known of a number of forests deliberately planted in the late 17th century under Louis XIV to provide oak for the French navy. Regarded as the most beautiful forest of France. The oak species is *Quercus Petrae* almost exclusively. The excellent growing conditions make for very rapid vertical growth and minimal lateral expansion, resulting in an extremely tight grain. Subtle oak flavours make Tronçais well suited for prolonged barrel aging. The limited production capacity of this sub-forest means that the oak is highly prized and in great demand.



Nevers

- ▶ Nevers [ne-vere] oak comes from the many forests of the Nièvre Département in the centre of France. The region is gently rolling and the soils are rich and moist resulting in trees that grow tall and straight. The oak from Nevers is usually medium grained compared to that of Allier. The result is a bigger tannin extraction than that of tighter grain wood and requires longer aging time to fully integrate with the wine.

Bertrange

- ▶ An individual forest within the Nevers region, Bertrange lies between Chablis and Sancerre.

Bourgogne

- ▶ Bourgogne [boar-go-nya] oak comes mainly from the forests of Citeau, to the east of Nuits Saint Georges in the Département of Côte d'Or. Its characteristics resemble Limousin oak, but is medium-grained.

Vosges

- ▶ Vosges [voej] oak comes from the low mountain region of that name in the northeast corner of France near the Alsatian border with Germany. The trees are tall with narrow trunks and the timber is medium-tight grained. This oak only became commercially available in the late 1970s and the forest was the most damaged by the hurricane of 1997 and consequently there is less wood of this origin compared to the past. The character of Vosges oak varies according to the altitude of the stand and compared to wood from Nevers and Allier, it tends to be wider-grained though not as much as Limousin or Bourgogne.

