



Tasting Notes 2010 10X Pinot Gris



Vintage 2010 was a kind vintage beginning with good winter and spring rainfall, warm temperatures through August and September saw good budburst. Although October was marginally cooler than usual, November and December warmed up providing perfect conditions for the “Grand Growth” phase (a rapid growth phase which begins when the plant switches from vegetative to reproductive mode) and also for flowering and fruit set. February and March were warmer than average and the ripening period rolled along without any great concern, resulting in an early vintage with very high quality fruit.

Vineyards :: Clones Northway Downs (46%), Spedding (36%), Wallis (18%) :: D1V7
Harvest date :: Yield Hand picked 16-17 March 2010 :: 7 tonnes/ha (2.8 t/acre, ~42.0hl/ha)

Brix :: pH :: TA 23.5-24.4° (13.1-13.6° Baumé) :: 3.45-3.58 :: 6.2-6.3 g/l

Winemaking The grapes were hand-harvested during the third week of March, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old French oak barriques. The stirring of yeast lees throughout a 9 month maturation within barrel and a partial malolactic fermentation in spring preceded a light fining and filtration before bottling.

Winemakers Richard McIntyre & Martin Spedding

Aging :: Oak 9 months :: old French oak barriques

Malolactic Partial (55%)

Residual sugar Dry (1.7 g/l)

Finished pH :: TA 3.28 :: 6.3 g/l

Alcohol 14.0% (8.3 standard drinks/750ml bottle)

Production 901 dozen :: bottled 21 February 2011 :: screwcap

Release date 1 June 2011

TASTING NOTES

Pinot Gris can be a tricky beast to do well; ideally, it must straddle a line between fatness of texture and slightness of flavour, two extremes into which this varietal can all too easily fall.

The 2010 10X Pinot Gris pulls off this balancing act well and adds a trick of its own: a flavour profile that is surprisingly distinctive. The nose is a slow burn, leaking thick, heady ropes of aniseed and preserved lemon. It's both typical and slightly off-centre, recognisably Pinot Gris but adding an extra herbal dimension that creates freshness and character. Balance is again the key word on the palate, with just enough of everything: flavour, weight, structure, impact. Flavours echo the nose, with beautiful preserved lemon, wax and sage. There's an especially nice thrust of chalky texture through the after palate that freshens the entire palate and paves the way for a very clean finish.

This isn't a wine to knock your socks off; indeed, that's not its intended vibe. Rather, this is real world wine designed for real drinking with real food. In this context, you'd be hard pressed to stop at just one bottle.

Food :: Temperature Home made pissaladière. Serve at 10–13°C.

Best drinking Now-2014

REVIEWS

Just 252 dozen of this were made and it was a stand-out at a recent tasting. It's fermented with wild yeast in old oak barrels and there's real character to this. Aromas of fresh-cut pear, white peach, spice and smoky oak are replicated with some plush intensity on the palate. Drinkability is the key to this wine – I found myself going back for more time and again. With a silky-smooth texture, there's a bright line of mineral-laced acidity that drives the flavours on to a lengthy finish. Food match \ Peking duck with all the trimmings.

4.5/5 :: Ben Thomas :: 19 September 2012 :: *The Weekly Review*

No wussy sun deck quaffer this - easily the most serious Pinot Gris I have ever met with in this land. A finely structured wine of precision and ultimately, of distinction. Superbly focused fruit is contoured and well defined by the time spent in wood (9 months I believe it was). It was also 100% barrel-fermented. The result is a weighty, almost oily, Pinot Gris of quiet intensity. Fine grip, fleshy texture and a resonating, crispy-citrusy finish make for a wine well worth seeking out—if only as an antidote to the everyday stainless steel indifference this varietal so often is treated with in these parts. It towers over other Pinot Gris the way Nabokov might have scrutinized a room full of tabloid writers. In fact, as I re-tasted the wine, I wasn't sure if I was contemplating it, or it was contemplating me. The grapes were sourced from three different vineyards, yet the wine tastes as if made from one plot of land, such is its focus. I tasted the full line up of 10 Minutes by Tractor wines and they are as exciting as any I have tasted this year in the new releases. I am looking forward to re-tasting the others.

Raf Nazario :: 14 August 2012 :: *vinoveracity.com*