



Tasting Notes 2010 10X Pinot Noir



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 Coolart Road, Northway Downs, Main Ridge :: 777, Pommard, MV6, 115, G5V15
Harvest date :: Yield Hand picked 28 February-4 March, 20 March 2010 :: 6 tonnes/ha (2.4 t/acre, ~36.0hl/ha)

Brix :: pH :: TA 23.0-24.3° (12.8-13.5° Baumé) :: 3.35-3.57 :: 5.4-7.0 g/l

Winemaking The fruit was hand harvested and, on arrival at the winery, 100% destemmed. A 5-6 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 20 days on skins). Following pressing and a short settling period the wine was transferred to both new (20%) and old French oak barriques. Undergoing a natural 100% MLF with the onset of warmer temperatures in spring, the wine was then bottled unfiltered and unfiltered following a total of 10 months of oak maturation.

Winemakers Richard McIntyre & Martin Spedding

Aging :: Oak 10 months :: 20% new French oak (medium toast Allier & Tronçais from François Frères & Sirugue)

Malolactic Complete

Residual sugar Dry (0.39 g/l)

Finished pH :: TA 3.47 :: 6.6 g/l

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

Production 1861 dozen :: bottled 22 February 2011 :: screwcap

Release date 1 June 2011

TASTING NOTES

Mornington Pinot Noir presents a unique character quite distinct from the wines of the nearby Yarra Valley and beyond. These wines are typically darker, denser, more mysterious and brooding. While these characters are present in spades in the upper echelons of the range, what's important about this wine is that it occupies a stylistic position firmly in the mainstream of Mornington Pinot, offering a genuine taste of the region at an affordable price point.

The nose is wild, with lashings of ripe vegetation, Morello cherry, rhubarb and spice. There's also some supportive nougat oak which gains in prominence as the wine airs, adding a slightly cuddly dimension to the otherwise outré flavour profile. This ultimately may lack the depth of wines further up in the portfolio (and understandably so), but it's utterly regional and so very honest as a result. The palate combines good power and drive with a nimbleness of structure that is quite charming. Cherry fruit is slightly more prominent here, welling up through the middle palate to give an impression of generosity that is cleverly subverted by a line of acid that whisks things along at a fair clip. This is a light to medium bodied wine, favouring elegance and a distinctive flavour profile over easier charms. The after palate is especially intriguing, a nice lift of blackberry jam and snapped twig leading to a soft, almost powdery finish.

Food :: Temperature Fig stuffed game bird. Serve at 13–16°C.

Best drinking Now-2017

REVIEWS

A clear example of the very best of (accessible) Mornington Pinot at a more than accessible price. What I like most about this wine is the freshness. Actually, scrap that, it's a massive cliché. Instead, I'd like to praise it's understatement, it's delicacy, that transparency of flavours that Pinot Noir can do so well. In fact, all that you'd really ask for is a dash more flavour and structural concentration to propel it into superstar territory. I'm questioning that statement further though, as whilst this 10X Pinot's relative approachability marks it as an (enjoyable) drink-now proposition, that's probably what it's meant to be. It's an entry level wine (of sorts) and meant for early-ish consumption, not cellar dwelling. Is \$32 too much though for a lightish wine in many eyes?

Regardless, it's certainly a correct looking wine, a lovely boysenberry red tinted Pinot that is rather youthful and pretty. It smells pretty too, though in a proper Pinot Noir mode, with brambly, cherry skin fruit, musky edges and a hint of undergrowth. There is a veneer of vanilla oak in there too, though not enough to detract – an easily inviting nose. The joy here though is on the palate, which is propelled forward by it's acidity and limpid red fruit vibrancy, a wine of lightish flavours that make you want to drink more to really savour. Interestingly the last Australian wine I had that reminded me of this limpid vibrancy came from the talented hand of Andrew Marks (he of Gembrook and Wanderer Wines). Light tannins to finish (and not a lot of them. More acidity than tannins) with a late kick to finish off. What this wine lacks in penetration it makes up for in style. Lots of enjoyment here.
Drink: Now – 2015.