



## Tasting Notes 2010 Estate 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** Wallis (63%), McCutcheon (22%), Judd (15%) :: 777 (47%), MV6 (38%), 115 (15%)

**Harvest date :: Yield** Hand picked 18-23 March 2010 :: 4.2 tonnes/ha (1.7 t/acre, ~25.2hl/ha)

**Brix :: pH :: TA** 23.6-24.2° (13.1-13.4° Baumé) :: 3.50-3.58 :: 6.8-7.6 g/l

**Winemaking**

Grapes hand harvested and, on arrival at the winery, 100% destemmed. A 5-7 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (total 18-22 days on skins). Following pressing and a short settling period the wine was transferred to new (32%) and old French oak barriques. After a natural 100% MLF with the onset of warmer temperatures in spring, the wine was bottled lightly fined and unfiltered after 14 months of oak maturation.

**Winemakers**

Richard McIntyre & Martin Spedding

**Aging :: Oak**

14 months :: 32% new French oak (medium toast Allier from Sirugue & François Frères)

**Malolactic**

Complete

**Residual sugar**

Dry (0.48 g/l)

**Finished pH :: TA**

3.65 :: 7.0 g/l

**Alcohol**

14.0% (8.3 standard drinks/750ml bottle)

**Production**

800 dozen :: bottled 16 September 2011 :: screwcap

**Release date**

June 2012

### TASTING NOTES

Gloriously light, bright ruby red - it's always so gratifying to see a Pinot go light on colour density. In a small way, it plays into Pinot's essential contradiction: that something so light can possess such power.

The nose is extremely accessible, showcasing the sexiest side of Pinot. As with the Estate Chardonnay, this wine sums up Ten Minutes by Tractor Pinot by expressing its most complete, appealingly styled side. Ripe red fruits, rhubarb, tamarillo, very subtle oak input. The aroma profile is utterly correct and plays on Pinot's seductive, sweet-sour side. Despite its bright aromas, this is a gentle profile, svelte in a classic manner, singing rather than demanding.

The palate is well formed, with an intriguing waxy note that is reminiscent of nothing less than lipstick. Bright, delicious red fruits, sap, herbs, spice - there are plenty of flavours wrapped in a gorgeously drinkable package. Mouthfeel is velvet, firm but fine acid meshing with sparse, grainy tannins. A gentle, fruit driven caress of a finish. Pinot can be wild and challenging, and aspects of the single vineyard wines tackle this more rarified side of the grape. In the context of a rigorously intellectual range, the Estate is the Tractor's crowd pleaser. A gateway wine into the endless world of Pinot.

Julian Coldrey [April 2012, commissioned by TMBT]

**Food :: Temperature**

Drink with sticky, slow roasted pork belly on herbed mash. Serve at 14–17°C.

**Best drinking**

Now-2017

### REVIEWS

A mix of savoury, graphite-like oak aromas and mixed berry fruits on the nose of the Mornington Peninsula pinot: quite ripe, and some nutty, savoury, woody complexity here. The acid sits up brightly on entry and there's a little citrus hint to the ripe red and dark cherry fruit. Tannins are ripe and fluffy; sappy and juicy finish.

93 :: *Nick Stock* :: November 2012 :: 2013 *Good Wine Guide*

I rattled on quite a bit about how good the 2010 Mornington Pinots were in this post and happily I wasn't disappointed here. A much more backward and denser wine than the glorious 2010 10X Pinot, the Estate wine looks genuinely meaty, dark and long-term firmish. Indeed, it probably needs bottle age to show its best, which is quite unusual in the Mornington context. Serious wine indeed. Translucent, even slightly coppery in the glass, this smells so utterly Pinoty it hurts. It's quite a secondary nose actually, leafy and bacon stewn with sappy, ripe strawberry and currant fruit. It smells of herbs and stems even though it was fully destemmed, again contributing to what is something of a moveable feast of a nose. There is a lovely translucency to the palate too, the wine carrying both quite a deal of acidity, bacon bit and firm, anything-but-sweet, extracted fruit. I love the power and weight here but gee it is a wine for the Pinophiles. Great potential, super length and a moody personality to match. I really want to get to know this Pinot better. Drink: 2013-2020.

94+ :: *Andrew Graham* :: September 2012 :: *ozwinereview.com*