



Tasting Notes 2010 Harmonia



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 Judd :: 114 [Creek Block]
Harvest date :: Yield Hand picked 16 March 2010 :: 3.1 tonnes/ha (1.3 t/acre, ~18.6hl/ha)

Brix :: pH :: TA 24.2° (13.4° Baumé) :: 3.60 :: 8.3 g/l

Winemaking The fruit was hand harvested and, on arrival at the winery, 100% destemmed. A 5 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 17 days on skins). Following pressing and a short settling period the wine was transferred to both new (30%) 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 14 months of oak maturation.

Winemakers Richard McIntyre & Martin Spedding

Aging :: Oak 14 months :: 30% new French oak (medium toast; Allier, François Frères)

Malolactic Complete

Residual sugar Dry (0.91 g/l)

Finished pH :: TA 3.66 :: 6.5 g/l

Alcohol 14.2% (8.4 standard drinks/750ml bottle)

Production 21 dozen :: bottled 16 September 2011 :: screwcap

Release date June 2015

TASTING NOTES

Anyone who has spent time in a winery knows that some wines just leap out. One might have a winery full of great wine, yet a particular barrel seems to have an extra ounce of magic, perhaps discernible only to the winemaker, that won't let go. Usually these find their way to a single vineyard bottling and it takes a certain courage to pluck one out and bottle it separately. What a privilege to be able to taste one such wine.

It's not in the spirit of the Ten Minutes by Tractor single vineyard wines to talk about which are “better”. Rather, distinctiveness and clarity of origin are key. If viewed in this way, the Harmonia bottling must be right up there with the most interesting wines ever released by this producer. One thing it's not is easy. Indeed, this has a wildness that some may find challenging, though true Pinotphiles will surely go nuts for its most Pinot-like of aromas. It's light, detailed and shows incredible transparency. This is a wine to look into for hours.

In the mouth, this pulls a neat trick: although it's fruit-sweet as Judd Pinot Noirs tend to be, it places these luscious flavours in an impossibly light frame, and in doing so grants them an ethereal quality, not unlike finely woven fabric whose true character only becomes apparent when lit from behind. There's tremendous spice too, and excellent integration of its flavours.

Some people may simply not get this wine, and that's okay. Of all the wines in this portfolio, this is one for the most curious enthusiast, one who wishes to taste a wine at the extremes of finesse, delicacy and detail.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature If you must pair this with food try wagyu, perhaps with mushrooms. The wine is the main event here. Serve at 14–17°C.

Best drinking 2015-2027

REVIEWS