



Tasting Notes 2010 Wallis 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 :: 115 (90%), 777 (10%) [Piano Block]

Harvest date :: Yield Hand picked 18 March 2010 :: 5.4 tonnes/ha (2.2 t/acre, ~32.4hl/ha)

Brix :: pH :: TA 23.8° (13.2° Baumé) :: 3.58 :: 6.5-7.0 g/l

Winemaking

The fruit was hand harvested and, on arrival at the winery, 100% destemmed. A 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 (30%) and old French oak barriques. After 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 from Sirugue & François Frères)

Malolactic Complete

Residual sugar Dry (0.45 g/l)

Finished pH :: TA 3.56 :: 7.0 g/l

Alcohol 13.5% (8.0 standard drinks/750ml bottle)

Production 245 dozen :: bottled 16 September 2011 :: screwcap

Release date June 2012

TASTING NOTES

What one gets from a single vineyard wine compared to a multi-site blend is answered clearly when tasting this alongside the Estate. Compared to the sweetly seductive Estate, this is immediately, remarkably savoury. It's like going from exuberant adolescence straight to the most adult of conversations, dark and knowing in the way only depth of experience provides. A blend allows one to approach perfection in terms of balance; a single site dictates its character more plainly, calling attention to contours rather than smoothing them out. This wine is about where it's from and what it's seen along the way.

The aroma is dark and precise, showcasing brown spice, deep red fruit, dried peel and caramel. The floral and citrus side to the aroma profile is especially beguiling and, along with the wine's pleasingly transparent appearance, plays to Pinot's most contradictory side, where powerful aromas mix with delicacy and the lightest of touches. It's a slap with a feather that leaves one reeling yet wanting to feel more.

The palate structure on this wine is sensational. The acid is mouthwatering, like a glass of orange juice first thing in the morning (before a lovely bacon sandwich). Tannins are fine and a little reticent, allowing the wine's acid-focused structure to frame and present flavours with precision. Flavours are bright and well defined, ranging from citrus juice through cranberries to spice, intensely expressed and with tight focus. This wine just sparkles with bright, sweet-sour flavours, the sort of flavour combination that makes some Asian cuisines so spectacular. Power and delicacy.

Julian Coldrey [April 2012, commissioned by TMBT]

Food :: Temperature Perfect with Peking duck. Serve at 14–17°C.

Best drinking 2013-2025

REVIEWS

This may be my least favourite of the Ten Minutes By Tractor Pinot Noirs, yet perhaps the wine most likely to look the best in the future. Hand harvested, wild fermented, this spent 20 days on skins and 14 months in new and old oak. Bottle number 1908/3084. It's a Pinot that smells of structure, not fruit. Mid red in colour, the nose reticent sappy and very extractive. The fruit is ripe, dark and very firm, the alcohol sweetening up what is a very dry and fully extracted palate, the emphasis on power rather than delicacy. It's a slightly challenging wine to drink now actually, a hulking, ferrous, structure driven wine that may be a little lacking in harmony. Impressive in its seriousness but too serious for immediate drinking and perhaps over extracted. Will need much more time to show its best (or is it too warm firm to ever live up to that potential?). Drink: 2014-2018.

92 :: Andrew Graham :: April 2013 :: ozwinereview.com