



Tasting Notes 2017 10X Pinot Noir



Vintage	Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March. Yields are down because of the problems around flowering but summer and early autumn saw long, slow ripening – perfect for our Pinot Noir and Chardonnay.
Vineyards :: Clones	Coolart Road (89%), McCutcheon (11%) :: 115 (57%), MV6 (19%), G5V15 (11%), Abel (8%), 777 (3%), Pommard (3%)
Harvest date :: Yield	Hand picked 8 March-6 April 2017 :: 2.88 tonnes/ha (1.2 t/acre, ~17.3hl/ha)
Brix :: pH :: TA	22.2-25.0° (12.3-13.9° Baumé) :: 3.54-3.67 :: 6.2-8.8 g/l
Winemaking	Grapes hand-harvested early March to early April. 100% destemmed, with an aim of retaining about 30% whole berries, and transferred to 5 tonne concrete tanks. Held cold for a few days to delay start of indigenous yeast ferment which then typically runs for 25-30 days. Cap management by pump over with some plunging towards the end of the ferment. Following pressing, the wine was transferred to 15% new 228 litre French oak barrels for 8 months. Natural 100% malolactic fermentation before bottling unfiltered and with minimal or no filtration.
Winemakers	Sandro Mosele, Martin Spedding
Aging :: Oak	8 months :: 15% new 228 litre French oak (light toast; very tight grain; François Frères) barrels
Malolactic	Complete
Residual sugar	Dry (0.2 g/l)
Finished pH :: TA	3.62 :: 5.6 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	1792 dozen :: bottled 11 December 2017 :: screwcap
Release date	June 2018

TASTING NOTES There's a consuming vibrancy to the 2017 10X Pinot Noir, the limpid freshness of the bright raspberry fruit making for a lively wine of fruit purity, complete with a hint of meaty complexity on the back palate. An immediately enjoyable and more-ish Pinot with more layers waiting to unfurl in bottle.

Andrew Graham [May 2018, commissioned by TMBT]

Food :: Temperature Grilled pork over spaetzle. Serve at 13–16°C.
Best drinking 2018-2026

REVIEWS