



All Reviews...

2006

A warm moist spring with average fruit set was followed by warm to very hot weather over summer. Ripening accelerated under such intense growing conditions. Cooler weather arrived in February but vintage was still earlier than usual. Yields were lower than usual but the overall quality is excellent with fruit of lovely concentration and flavour development.

2006 10X Chardonnay

Jane Faulkner :: The Age :: 15/03/2008

If Wallis is one of my favourite single vineyard chardonnays, then 10X is a much-loved blend. Sourced from three vineyards, it's full of pears, melons and figs, but savoury with leesy notes.

93 :: Huon Hooke :: Gourmet Traveller Wine :: 1/06/2008

The nose is shy and unevolved as yet, but this comes into its own in the mouth - especially with appropriate food. Delicious with fish. Cashew varietal fruit; beautifully balanced, refined and understated. Needs to be coaxed out of its shell.

91 :: James Halliday :: 2009 Australian Wine Companion :: 1/08/2008

Subdued grapefruit and nectarine aromas; very fine on the palate, with real focus and subtle oak influence. Drink to 2014.

93 :: Nick Stock :: 2009 Penguin Good Australian Wine Guide :: 1/11/2008

This is one heck of a flash chardonnay. It has all the trimmings of complex well-made wine; the fruit is pristine, sizzling with zesty fruit and savoury/yeasty complexity – thoroughly engaging! Terrific density on the palate, punchy fresh grapefruit flavour, some fresh cashew and great length.

2006 10X Pinot Noir

90 :: James Halliday :: 2009 Australian Wine Companion :: 1/08/2008

Ripe and varietal, with red cherry fruits, and plenty of spice; well handled toasty oak persists on the fine and juicy finish. Drink to 2011.

93 :: Huon Hooke :: Sydney Morning Herald Good Living :: 12/02/2008

This Mornington Peninsula winery consistently makes a lighter-coloured, lighter-weighted pinot of fragrance and finesse. It's bright and varietal, with a fruit-sweet palate with fine tannins. Lovely. Now to five years. Food: Seared tuna steak.

93 :: Huon Hooke :: Gourmet Traveller Wine :: 1/06/2008

This go-ahead winery consistently makes a lighter coloured, lighter weighted pinot of fragrance and finesse. It's bright and varietal, with strawberry, red cherry perfume and a succulent, fruit-sweet palate with fine tannins.

2006 10X Rosé

Andrew Wood :: Divine Online :: 1/01/2007

Cherries, cherries and more cherries—rosy-red and bursting with flavour. The Ten Minutes By Tractor reeks of 'em. Cherry in colour, aroma and flavour, with a few sappy, raspberry and spice nuances thrown in for good measure. It's bitey-crisp in the mouth and on the elegant side, showing just enough sweet fruit to satisfy a parched thirst. But, most importantly, it finishes bone dry, with a nice savoury–acid twist. Yum.



All Reviews...

2006 10X Rosé

Sally Gudgeon :: The Age Sunday Life :: 17/12/2006

This Mornington Peninsula winery makes top-class pinot noir. A fragrant, flavoursome pinot rosé; bone-dry and savoury. Serve it with roast pork.

90 :: James Halliday :: 2008 Australian Wine Companion :: 1/08/2007

Fresh, lively, flowery strawberry; needed just a little jab more fruit from the vineyard, but well-made. Drink to 2008.

2006 10X Sauvignon Blanc

92 :: James Halliday :: 2008 Australian Wine Companion :: 1/08/2007

Quite delicate, but has excellent length and balance; passionfruit and kiwifruit, with a fresh finish. Drink to 2008.

Max Allen :: The Weekend Australian Magazine :: 31/03/2007

Cracking Kiwi-Crusher. Marlborough sav blancs are all the rage at the moment, but this delicious savvy from much closer to home (Victoria's Mornington Peninsula) gives them all a run for their money: fabulous green-grapey, incisive and intense.

2006 Barrel Fermented Sauvignon Blanc

Jane Faulkner :: The Age :: 10/03/2007

This is a stunning debut - the winery's first barrel-fermented sauvignon blanc and one of the finest around. It's savvy but not as you know it; lovely fruit - grapefruit and pith with a hint of orange blossom, too - a touch of spice and white pepper. On the palate, it's layered, with creamy, leesy notes; textural and superbly balanced. And an elegant wine, a description not often associated with savvy. More of this please.

2006 McCutcheon Chardonnay

Jane Faulkner :: The Age Epicure :: 15/12/2007

One of two single-vineyard chardonnays from Ten Minutes, this is opulent and rich but reined in by minerality. Stunning aromas and flavours, an amalgam of nectarine, melon and fig, but savoury too with hints of nutty, leesy notes and a touch of spice. Builds on the palate, creamy textural, with the oak beautifully handled.

92 :: James Halliday :: 2009 Australian Wine Companion :: 1/08/2008

Powerful, layered and textured; minerally, almost savoury characters, the oak seamlessly welded with the fruit; altogether cerebral style; was 100% mlf too much? Drink to 2012.

93 :: Huon Hooke :: Gourmet Traveller Wine :: 15/10/2008

Understated complexity with oatmeal, mineral and white-peach aromas, deftly handled oak and malolactic, imbuing it with extra layers. The finish is clean and dry with a medium-long carry.

2006 McCutcheon Pinot Noir

94 :: James Halliday :: 2009 Australian Wine Companion :: 1/08/2008

Light, bright hue; precisely sculpted and structured, with black and red cherry supported by fine, savoury tannins and oak. Drink to 2013.



All Reviews...

2006 McCutcheon Pinot Noir

95 :: Nick Stock :: 2009 Penguin Good Australian Wine Guide :: 1/11/2008

A convincing wine from one of the most improved Mornington Peninsula producers, plenty of wild cherry and raspberry fruit aromas; there's some spice and lift, anise, violets and fresh French oak in there too. Supple, fine and even palate, cinnamon spiced cherries and smoothly textured tannins that ball up through the middle, finishing soft and elegant.

18 :: Matthew Jukes :: Decanter :: 1/06/2009

The 50 Top New World Pinot Noirs

This is the flamboyant Mornington at its enviable best with lashings of layered, boisterous red and black fruit and a heavenly, brocaded finish. Now-2013.

16.5 :: Jancis Robinson :: jancisrobinson.com :: 1/03/2009

Warm and round and sweet on the nose, very transparent and pretty. Great delicacy. Lacy texture and not too sweet on the finish. Very graceful. Great length. Drink 2009-11.

2006 Ten Minutes By Tractor Pinot Noir

17.5 :: Jancis Robinson :: jancisrobinson.com :: 15/02/2008

A proven source of fine wine. Great vigour and delicacy of fruit with a hint of undergrowth and mushrooms. Really interesting and complex.

91 :: James Halliday :: 2009 Australian Wine Companion :: 1/08/2008

More developed than McCutcheon; light bodied, savoury, spicy wine, its strength lying in its length; for the purist. Drink to 2012.

93 :: Campbell Mattinson & Gary Walsh :: The Big Red Wine Book 2009/10 :: 2/06/2009

This is juicy and silken, flavoursome enough and yet light on its feet too. Cherries, sap, smoke and sawdusty French oak. It's fairly generous and fruit-forward - we wouldn't be putting this in the cellar, despite its quality. Drink 2009-11.

2006 Wallis Chardonnay

Jane Faulkner :: The Age :: 15/03/2008

The finest chardonnay Ten Minutes has made, closely followed by the McCutcheon. This is all about structure and purity from its citrus notes to its excellent natural acidity. Tight, refined but fills out on the mid palate.

94 :: James Halliday :: 2009 Australian Wine Companion :: 1/08/2008

Highly focused, but lighter than McCutcheon notwithstanding higher alcohol, with slightly more tangy fruit; 100% mlf here too, but with fewer question marks. Drink to 2013.

5 stars :: Ralph Kyte-Powell :: The Age Epicure :: 29/07/2008

Ten Minutes by Tractor makes some of the best Mornington Peninsula chardonnays. It's a complex wine with aromas of oatmeal, nectarine and bakery spices. The palate is silky, layered and seamless with rich, tangy flavour and a long, lip-smacking finish. Drink over three years. Food ideas: Fish with a buttery sauce; lobster omelet.

94 :: Nick Stock :: 2009 Penguin Good Australian Wine Guide :: 1/11/2008

Plenty of creamy richness and well-placed artefact here; hazelnut brittle and vanillin, the wine is cloaked with complexity. The palate starts out smooth, gently creamy with intense stone fruit flavour, ripe and concentrated with Chablis-like chalky intensity; long, fine and precise.