



All Reviews...

2008

Adequate rainfall during winter and spring replenished soil moistures and kicked off the growing season really well. Cool to mild conditions during October and November followed by a warmish December were next to ideal. Timely rainfall in December freshened up the vineyards. A burst of heat in January and an extended period of heat in early March accelerated the vintage, though not negatively; in fact, excellent vintage conditions allowed above average yields without impacting quality or Main Ridge characteristics.

2008 10X Chardonnay

94 :: James Halliday :: 2011 Australian Wine Companion :: 1/07/2010

Bright straw-green; a delicious, vibrant chardonnay with nectarine and citrus aromas repeated on the long, even palate that accelerates through to the finish. Drink 2017.

92 :: Nick Stock :: 2010 Penguin Good Australian Wine Guide :: 1/10/2009

Good complexity and richness here - nice, ripe chardonnay that treads a tropical and stone fruit line, some sweet florals and good ripeness. The palate has a harmonious, balanced shape with gentle oak complexity. Finishes quite soft.

2008 10X Pinot Gris

94 :: Tyson Stelzer :: Wine Business Magazine :: 1/04/2009

This is a very fine, textured Pinot Gris with minerally acidity and fine phenolic structure derived in part from fermentation in old oak and, more importantly, from vineyards with reasonable vine age. It's a fresh style with lovely line and length of pear and lemon blossom flavours.

92 :: Nick Stock :: 2010 Penguin Good Australian Wine Guide :: 1/10/2009

The tractor drivers have taken an unadulterated 'gris' approach here, making the most of grape solids, wild yeast and old oak fermentation. The result is complex and creamy with gentle grilled nuts and toasty nuances; there's even a hint of sweetness. Oatmeal and poached pear, some quince and honeysuckle - well judged complexity and smooth balance.

90 :: James Halliday :: 2010 Australian Wine Companion :: 1/08/2009

Has some textural complexity befitting the gris label, and also pear and apple fruit; well above average, but expensive. Drink to 2011.

2008 10X Pinot Noir

93 :: Nick Stock :: Wine Business Magazine :: 1/08/2009

Watch this space: Ten Minutes By Tractor is a producer to look out for. Attractive dark cherry fruit presents ripe, pure and bright, the palate rolls smoothly through on fine-textured tannins holding plenty of rich cherry and plum flavour. Terrific value here, it outclasses many of the region's more expensive Pinots.

Outstanding :: :: Winewise :: 1/12/2009

All too often the term "elegant" is abused by wine writers and substituted for "light". This wine is elegant in the true sense. It is finely structured, delivers an almost ethereal bouquet, has a silky texture and finishes long, but it is in no way a big purple coloured pinot. Bravo!



All Reviews...

2008 10X Pinot Noir

93 :: Nick Stock :: 2010 Penguin Good Australian Wine Guide :: 1/10/2009

This is a blend of three vineyards and has a really handy array of pinot noir fruit characters and enough subtle complexity to make it genuinely compelling. Bright dark cherry and plum fruits, some spice and the beginnings of undergrowthy complexity. The palate holds plenty of flavour and has an understated length, really even and true, placing musky cherry and plum flavour deep through the finish. Pure and convincing.

91 :: Campbell Mattinson :: winefront.com.au :: 20/10/2010

I was talking about 'bitterness' in wine with some folks on the weekend – when someone said, 'Now that I drink a lot more coffee, I'm a lot more partial to bitterness in both food and wine'. I thought, hel-bloody-luljah. Greenness is almost never a good thing, but bitterness (in the context of ripeness) is the next big frontier for fine Australian wine. I was reminded of this because this wine is quite bitter. It has bright, attractive, sweet-sour cherry fruit flavour but a hazelnut-like bitterness swings authoritatively through the finish. It's dry and quite lengthy, tannic but not excessively so. It's a boney, bitter wine and I enjoyed spending time with it quite a bit. It needs a bit more flesh, but its style is excellent. Drink: 2010-14

94 :: James Halliday :: 2011 Australian Wine Companion :: 1/07/2010

Has all the precision, focus and brightness that marks well made Mornington Peninsula pinots, the flavours of plum and black cherry, the tannins firm but fine. Drink 2015.

2008 Judd Pinot Noir

94 :: Campbell Mattinson :: winefront.com.au :: 25/02/2011

Judd Vineyard is the winery's 'oldest, highest and steepest' vineyard. It's wild yeast fermented and left on its skins for 18 days. It spends 15 months in French oak barriques. It's light and pretty but it has excellent complexity of flavour and fantastic length. It's a style of pinot noir entirely worth supporting/celebrating. It tastes of strawberries and dried herbs, twigs and fresh, sour-sweet cherries. Maybe cranberry is a better description. There's fruit/oak/stalk spice too. The flavour lingers wonderfully. And there's enough tannin to keep it firm. It should age very gracefully. Drink 2013-17

94 :: James Halliday :: 2011 Australian Wine Companion :: 1/07/2010

All three single vineyard pinots share a light but brilliantly clear colour, this with marginally more purple; a graceful and fluid palate of ripe plum fruit and a lingering finish and aftertaste. Drink 2015.

2008 McCutcheon Chardonnay

Sally Gudgeon :: Qantas Magazine :: 1/12/2010

Ten Minutes by Tractor's original vineyards, Judd, Wallis and McCutcheon, are only a short tractor ride apart, hence the name. The 2008 McCutcheon delights on the nose with a gamut of enticing aromas: oatmeal, matchstick and citrus. On the palate it slowly unfurls to reveal a wine with a powerful character.

93 :: Tyson Stelzer :: Wine 100 :: 1/09/2010

Its fine backbone of structured minerality makes it the highlight of the winery's single vineyards in this vintage. Pretty and elegant, there are notes of white peach blossom, lemon and grapefruit along the way.

Chris Shanahan :: chrisshanahan.com :: 12/12/2010

McCutcheon is one of two single-vineyard chardonnays, from Mornington's Main Ridge, produced at Ten Minutes by Tractor. It's a great example of modern Australian cool-climate chardonnay making. The grapes are hand harvested and whole-bunch pressed, ensuring minimal pick of tannins from the skins. The process preserves the purity of varietal flavour and gives the wine delicacy, despite the intense flavours. Fermentation and maturation in oak barrels (33 per cent new) builds texture and subtle flavours around the core of fruit, creating a brilliant, fresh wine of great complexity. The wine has sufficient body and richness to carry rich Christmas seafood like prawns and lobster.



All Reviews...

2008 McCutcheon Chardonnay

5 stars :: Tony Love :: taste.com.au :: 15/03/2011

Sceptical about single site influence? Try this or its sibling Wallis Vineyard, picked three days apart, and you'll find fascinating subtleties between the fruit spectrums of each - the Wallis more yellow peachy to loquat, the McCutcheon more white stone fruits, with less obvious oak. Both are lively, fulfilling and distinctive chardonnays.

95 :: James Halliday :: 2011 Australian Wine Companion :: 1/07/2010

Bright colour; the most complex of the chardonnays, due to the greater generosity of the white peach and nectarine fruit plus a touch of creamy cashew; however, doesn't have the same energy as Wallis. Drink 2017.

2008 McCutcheon Pinot Noir

94 :: James Halliday :: 2011 Australian Wine Companion :: 1/07/2010

Has a fragrant bouquet, then a light-bodied but intense and long palate achieved with apparent ease, here with a slightly more savoury, foresty cast redeemed by the slippery, red-fruited finish. Drink 2014.

93 :: Nick Bulleid :: Gourmet Traveller Wine :: 1/04/2011

Continues the impressive line of wines from this producer. Medium body, with sour cherry, rose petal and savoury overtones. It's nicely balanced, with good acidity and fine tannins. The supple balance is very appealing and the wine has deceptively good weight.

93 :: Campbell Mattinson :: winefront.com.au :: 20/10/2010

The McCutcheon Vineyard was planted to pinot noir in 1993, using the MV6 clone. The grapes are hand-harvested and wild yeast fermented. This wine spends 15 months in oak. Characterised by its tannin. This is a tight, dry, grainy wine. If it unfurls it will be brilliant; if the tannin takes over it will always be slightly disappointing. It otherwise tastes of smoky oak and cherry-plummed fruit, with lots of twiggy character through the finish/aftertaste. I'm betting in its favour, but it will need to be watched. Drink: 2012-16

Jane Faulkner :: The Age :: 22/01/2011

Another stunning single-vineyard pinot from this outstanding Mornington Peninsula producer. The McCutcheon site is always a strong performer, its wines wonderfully perfumed with an earthy core. Plenty going on with a spicy bouquet, some sweetish dark, cherry and plum fruit plus lovely rhubarb tartness, subtle oak integration and astonishingly silky tannins. An elegant, even contemplative wine that's more than a match to duck or pork dishes.

2008 Wallis Chardonnay

Winsor Dobbin :: Launceston Sunday Examiner :: 16/01/2011

One of the very best chardonnays I've tasted over the past 12 months, this is a wonderful cool-climate wine from the Mornington Peninsula; lean and stylish, elegant like a catalogue model but with enough meat on its bones. The bouquet tells the story with grapefruit, minerality and a hint of funk. The palate is elegant and poised, with beautifully focussed citrus fruit flavours, crunchy acidity and impressively layered texture. Oak is a mere bit player.

Jane Faulkner :: The Age :: 26/02/2011

Based at Main Ridge on the Mornington Peninsula, Wallis has always been my favourite single vineyard wine from this producer - it's the length, mineral drive and fine acid balance that puts it just ahead of the others. There's a smidge of ripe white peaches and figs but is mostly savoury nuanced. It builds on the palate, and is mouthfilling and round with added complexity from lees contact, but there's nothing heavy about this wine. Smartly integrated oak adds spice and palate weight. Will age for another decade or so. Great now with sashimi or grilled prawns and scallops.



All Reviews...

2008 Wallis Chardonnay

Peter Bourne :: Qantas Magazine :: 1/12/2010

Ten Minutes By Tractor is a collection of individual vineyards planted with chardonnay and pinot noir with the Wallis Vineyard on a gentle north-facing site. It's an austere, finely structured chardonnay with lots of grapefruit and white nectarine flavours, a tight linear profile and long finish.

96 :: James Halliday :: 2011 Australian Wine Companion :: 1/07/2010

Similar colour to the standard wine; the bouquet is fresh and focused, but the palate takes the wine to another level with its energy and penetrating shaft of minerally acidity carrying the stone fruit and grapefruit along in its wake, and long, lingering finish. Drink 2020.

2008 Wallis Pinot Noir

95 :: James Halliday :: 2011 Australian Wine Companion :: 1/07/2010

Bright and clear colour; the bouquet has a little more spice than the other two single vineyard pinots, the palate particularly elegant and long, with a silky mouthfeel to its lively red fruits. Drink 2015.

93 :: Nick Stock :: Wine Business Magazine :: 31/03/2011

Impressive definition and detail from this cooler elevated location offering lively red fruit aromas and gentle spice. The palate builds superbly with lithe and juicy tannins, finishing with fresh-spiced strawberry flavour.

92+ :: Campbell Mattinson :: winefront.com.au :: 20/10/2009

The Wallis Vineyard was planted in 1995 on the southern slopes of Main Ridge. It's wild-yeast, small-batch fermented – it spends 18 days on skins – before going into all-French oak for 18 months. Light in colour but strong in flavour and tannin. This is a stern, dry style of pinot noir. It tastes of stems, asparagus, warm red cherries and clear, fresh cedarwood. It suggests a bitterness on the finish, in a positive way. It's taut and lengthy, but on the warm side alcohol-wise. It will be interesting to taste what time makes of this. Drink: 2011-16

92 :: Huon Hooke :: Gourmet Traveller Wine :: 1/04/2011

A complex, savoury pinot which will possibly improve with time. It has lots of personality, with density and fleshiness on the palate. The savoury bouquet has aspects of oak and fresh-turned earth.