



## All Reviews...

### 2010

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.

#### 2010 10X Chardonnay

90 :: Campbell Mattinson :: winefront.com.au :: 8/02/2012

*I'd treat this chardonnay from the Ten Minutes by Tractor stable as an "early drinker" - but it's a nice one at that. It's a chardonnay with a lot of colour - straw and yellow - and the flavour to match, all peach and nectarine and walnuty oak. For all its flavour though it still comes across as refreshing, its zippy acidity combining well with the creamy, lanolin-like notes of the finish. Not an especially exciting wine but a decent one. Drink 2012-2014*

5 stars :: Ralph Kyte-Powell :: The Age Epicure :: 13/09/2011

*Wine Of The Week - Ten Minutes by Tractor's excellent Mornington Peninsula chardonnays come in three incarnations: Single Vineyard, top-level wines from the individual plots, priced about \$55; Estate, blended from TMT's three Main Ridge vineyards, selling for about \$42; and this outstanding 10X wine from non-estate peninsula vineyards. It may sound silly to refer to \$30 chardonnay as a bargain but this is. Complex cashew, light toffee, subtle oak and nutty/leesy qualities are restrained seasonings for succulent, intense white-peach and grapefruit characters. The palate is ultra-fine in texture with elegant, sustained flavour, great balance and lip-smacking underlying acidity. Drink over three years. Food ideas - baked snapper, weisswurst with sautéed apples.*

92 :: James Halliday :: Australian Wine Companion Website :: 5/09/2011

*Bright straw-gold; has developed considerable richness in a relatively short time, stone fruit to the fore with some nutty notes (not necessarily oak) and good balancing acidity. Drink to 2015*

90 :: Huon Hooke :: Gourmet Traveller Wine :: 1/02/2012

*Complex, well-worked bouquet of milk-bottle-top, creamy lees and smoky sulphides, showing a lot of non-fruit characters for an entry-level wine. Medium bodied, intense and driving, with savoury flavours and a hint of bitter phenolics.*

92 :: Nick Stock :: 2012 Good Wine Guide :: 1/10/2011

*A bright, fruit-forward style of chardonnay that sits in the melon and peach spectrum, with gentle savoury complexity. The palate's nicely layered, with lemon and green-peach flavours; there's plenty of toasted hazelnut oak flavour building through the finish.*

#### 2010 10X Pinot Gris

Chris Shanahan :: chrisshanahan.com :: 7/08/2011

*Ten Minutes by Tractor offers a range of individual vineyard wines and "estate" blends, like this one, sourced from several Mornington sites – in this instance from the Northway Downs, Spedding and Wallis vineyards. It's a well-made wine, capturing all of the essential features of good pinot gris – including a bit of grip and slippery texture, courtesy of the grape itself plus fermentation and maturation on yeast lees in older oak barrels. This textural side of the variety's very important to its overall impact, as the flavour's subtle – pear-like, with lemony freshness and a pleasant spicy note.*



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### 2010 10X Pinot Gris

Raf Nazario :: [vinoveracity.com](http://vinoveracity.com) :: 14/08/2012

*No wussy sun deck quaffer this - easily the most serious Pinot Gris I have ever met with in this land. A finely structured wine of precision and ultimately, of distinction. Superbly focused fruit is contoured and well defined by the time spent in wood (9 months I believe it was). It was also 100% barrel-fermented. The result is a weighty, almost oily, Pinot Gris of quiet intensity. Fine grip, fleshy texture and a resonating, crispy-citrusy finish make for a wine well worth seeking out—if only as an antidote to the everyday stainless steel indifference this varietal so often is treated with in these parts. It towers over other Pinot Gris the way Nabokov might have scrutinized a room full of tabloid writers. In fact, as I re-tasted the wine, I wasn't sure if I was contemplating it, or it was contemplating me. The grapes were sourced from three different vineyards, yet the wine tastes as if made from one plot of land, such is its focus. I tasted the full line up of 10 Minutes by Tractor wines and they are as exciting as any I have tasted this year in the new releases. I am looking forward to re-tasting the others.*

4.5/5 :: Ben Thomas :: The Weekly Review :: 19/09/2012

*Just 252 dozen of this were made and it was a stand-out at a recent tasting. It's fermented with wild yeast in old oak barrels and there's real character to this. Aromas of fresh-cut pear, white peach, spice and smoky oak are replicated with some plush intensity on the palate. Drinkability is the key to this wine – I found myself going back for more time and again. With a silky-smooth texture, there's a bright line of mineral-laced acidity that drives the flavours on to a lengthy finish. Food match \ Peking duck with all the trimmings.*

92 :: Nick Stock :: 2012 Good Wine Guide :: 1/10/2011

*This remains one of the better pinot gris wines around, with classic ripe pear on the nose, some apple and fresh-baked pastry. The palate's fresh, with concentrated pear flavour, hints of tropicals and citrus either side, smoothly rounded texture and a good surge of flavour through to the gently nutty finish. Drink now.*

95 :: Huon Hooke :: Sydney Morning Herald Good Living :: 17/01/2012

*A beautifully crafted wine that does more with pinot gris than most. Crammed with butter, cashew, toast and peach aromas, reflecting barrel fermentation. Full-bodied and rich but retains good mineral character and structure in the mouth. Great texture and length. Drink now.*

90 :: James Halliday :: 2013 Australian Wine Companion :: 1/07/2012

*Light straw-green; an extra year in bottle and higher than usual alcohol have been a mixed blessing; the wine certainly has the mouthfilling richness of Alsace, but also some phenolics on the finish. Drink by: 2012.*

### 2010 10X Pinot Noir

93 :: Andrew Graham :: [ozwinereview.com](http://ozwinereview.com) :: 1/05/2012

*A clear example of the very best of (accessible) Mornington Pinot at a more than accessible price. What I like most about this wine is the freshness. Actually, scrap that, it's a massive cliché. Instead, I'd like to praise it's understatement, it's delicacy, that transparency of flavours that Pinot Noir can do so well. In fact, all that you'd really ask for is a dash more flavour and structural concentration to propel it into superstar territory. I'm questioning that statement further though, as whilst this 10X Pinot's relative approachability marks it as an (enjoyable) drink-now proposition, that's probably what it's meant to be. It's an entry level wine (of sorts) and meant for early-ish consumption, not cellar dwelling. Is \$32 too much though for a lightish wine in many eyes? Regardless, it's certainly a correct looking wine, a lovely boysenberry red tinted Pinot that is rather youthful and pretty. It smells pretty too, though in a proper Pinot Noir mode, with brambly, cherry skin fruit, musky edges and a hint of undergrowth. There is a veneer of vanilla oak in there too, though not enough to detract – an easily inviting nose. The joy here though is on the palate, which is propelled forward by it's acidity and limpid red fruit vibrancy, a wine of lightish flavours that make you want to drink more to really savour. Interestingly the last Australian wine I had that reminded me of this limpid vibrancy came from the talented hand of Andrew Marks (he of Gembrook and Wanderer Wines). Light tannins to finish (and not a lot of them. More acidity than tannins) with a late kick to finish off. What this wine lacks in penetration it makes up for in style. Lots of enjoyment here. Drink: Now – 2015.*



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### 2010 10X Pinot Noir

94 :: James Halliday :: Australian Wine Companion Website :: 5/09/2011

*Light, clear crimson; another Mornington Peninsula pinot that is relatively shy on the bouquet, but effusive and intense on the palate, with pronounced fraises du bois flavours that drive through to the finish and aftertaste. Drink to 2017*

Huon Hooke :: Sydney Morning Herald :: 13/09/2011

*This maker's entry-level pinot is a well-priced wine of style and charm. Spice, nettle and fern-like aromas, recalling dried herbs and stalks, with sappy and sweet-cherry aromas and flavours. Very ripe pinot character. Now to 2018. Drink with warm duck salad.*

17.0 :: Jancis Robinson :: jancisrobinson.com :: 13/10/2011

*Refined, slightly smoky nose and fresh red fruit. Pure-fruited but also minerally. Tannins still pretty tight but very attractive and finely dry at the end. Drink 2012 to 2016.*

92 :: Campbell Mattinson :: winefront.com.au :: 8/02/2012

*It's the epitome of a good, ready to rock, well-structured pinot noir. A bit of fruit grunt, a good curl of tannin, assorted dried spices/leaves and a fan of flavour on the finish. This is a very tasty wine. Ready to be consumed as a youngster, but with serious componentry. Drink 2012-2017*

Grant Dodd :: grantdoddwine.blogspot.com :: 7/08/2011

*This entry level wine does its job well. Definitely Pinot; cherry fruit driven with elements of spice. More front palate intensity than back but holds its form pretty well. Drink 2011+*

92 :: Nick Stock :: 2012 Good Wine Guide :: 1/10/2011

*This is a bright and fragrant pinot noir that has plenty of red-cherry fruit lifting through fine spices, a hint of red liquorice and musky perfume. The palate's bright, light and lively with crunchy red-cherry and strawberry flavour stretched across a web of ripe, nutty tannin. Good value and very approachable.*

### 2010 10X Sauvignon Blanc

94 :: James Halliday :: 2013 Australian Wine Companion :: 1/07/2012

*Light straw-green; a wine with greater depth, texture and structure than many from southern Victoria; the flavours of lemon, green apple and tropical notes fill the length of the palate. Drink by: 2012.*

91 :: Nick Stock :: 2012 Good Wine Guide :: 1/10/2011

*The Tractor folks like to work some gently complex character into this sauvignon, subduing the assertive tropical fruits and adding citrus and chalky elements to the nose. The palate has plenty of ripe fruit and delivers a layer of spicy, creamy complexity - quite rich, but nice and fresh. Drink now.*

### 2010 Estate Chardonnay

94 :: Ralph Kyte-Powell :: The Age Epicure :: 23/10/2012

*Moving from the riper of Mornington Peninsula chardonnays to the more complex modern type, this has peach, melon, cashew and oak spice characters. Drink over three years.*

93 :: Nick Stock :: 2013 Good Wine Guide :: 1/11/2012

*Some impressive depth to the nose here; this carries the oak and winemaking in its stride, all nicely integrated. Plenty of stone fruit flavour in a rich and soft palate. Lovely freshness, good weight and concentration, and a smooth, round finish.*



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### 2010 Estate Chardonnay

94 :: Grant Dodd :: [grantdoddwine.blogspot.com](http://grantdoddwine.blogspot.com) :: 7/08/2012

*Man, there is some good Chardonnay being made in Australia at the moment. I'm yet to taste the single vineyard wines from this producer from the acclaimed 2010 vintage, but if they are better than this then they will be quite spectacular. There's the challenge, too. If you adopt Burgundy's pyramidal, terroir orientated structure, you need to be able to validate your system with qualitative differences across the range. The proof will be in the pudding, as always, but there is no escaping the fact that this is an excellent wine. It has the mark of all outstanding wines. Intense but balanced, with all the component parts (oak, acid, fruit) meshing together beautifully even at this very early stage in its evolution. Elegant too, but not under-ripe or lacking stuffing, with pear, cashew, peach and oatmeal the defining flavours. Drink 2012+.*

94 :: Andrew Graham :: [ozwinereview.com](http://ozwinereview.com) :: 1/12/2012

*No disguising my pleasure for these 2010 Ten Minutes by Tractor wines – they're right up my alley. Authentic, full flavoured Mornington Chardonnay and Pinot Noir with weight and swagger. This 'Estate' Chardonnay is a blend of McCutcheon and Wallis vineyard fruit that was whole bunch pressed, naturally fermented and spent 10 months in barrel. You can see that swagger just by picking up the bottle – its heavy. This smells deep and serious too, with very fine almond meal and walnut nose showing layers of mealy oak and rich-but-contained fruit. That sense of overt richness brought back by structure is throughout this wine, the palate immediately full but dry and long too, the mid palate typically honeyed in Mornington style although the finish is dry and clean, if perhaps a little oak edged. White burgundy meets the Mornington peninsula here – I can't see why anyone would buy a similar priced Bourgogne or even many premier cru Burgs when you can have a Chardonnay as satisfying as this. Drink: 2012-2016.*

94 :: James Halliday :: 2013 Australian Wine Companion :: 1/07/2012

*The bouquet and palate sing precisely the same song, with nectarine, white peach, cashew and some citrus pith weaving a complex web; the finish is clean and fresh. Drink by: 2016.*

### 2010 Estate Pinot Noir

94+ :: Andrew Graham :: [ozwinereview.com](http://ozwinereview.com) :: 1/09/2012

*I rattled on quite a bit about how good the 2010 Mornington Pinots were in this post and happily I wasn't disappointed here. A much more backward and denser wine than the glorious 2010 10X Pinot, the Estate wine looks genuinely meaty, dark and long-term firmish. Indeed, it probably needs bottle age to show its best, which is quite unusual in the Mornington context. Serious wine indeed. Translucent, even slightly coppery in the glass, this smells so utterly Pinoty it hurts. It's quite a secondary nose actually, leafy and bacon stewn with sappy, ripe strawberry and currant fruit. It smells of herbs and stems even though it was fully destemmed, again contributing to what is something of a moveable feast of a nose. There is a lovely translucency to the palate too, the wine carrying both quite a deal of acidity, bacon bit and firm, anything-but-sweet, extracted fruit. I love the power and weight here but gee it is a wine for the Pinophiles. Great potential, superb length and a moody personality to match, I really want to get to know this Pinot better. Drink: 2013-2020.*

91 :: Huon Hooke :: [huonhooke.com](http://huonhooke.com) :: 22/08/2012

*Light brick-red colour with a faint purple rim. Spicy aroma, lots of whole-bunch suggested by this bouquet, fresh earth and humus notes, a trace of leather. Light to medium weight, savoury palate flavour with nice dry tannins cleaning and lengthening the finish. Some gamey notes. There's a charming touch of fruit sweetness in the middle-palate which lingers, in balance with the cleansing tannins on the finish. Lots going on here. Delicious drink. Drink 2012-2018.*

93 :: Nick Stock :: 2013 Good Wine Guide :: 1/11/2012

*A mix of savoury, graphite-like oak aromas and mixed berry fruits on the nose of the Mornington Peninsula pinot; quite ripe, and some nutty, savoury, woody complexity here. The acid sits up brightly on entry and there's a little citrus hint to the ripe red and dark cherry fruit. Tannins are ripe and fluffy; sappy and juicy finish.*



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### 2010 Estate Pinot Noir

Matthew Jukes :: matthewjukes.com :: 23/05/2012

*2012 100 Best Australian Wines - 2010 10X Pinot Noir had this slot sewn up with its ebullient mulberry and plum fruit and roasted nut oak seasoning until DHL banged on my door with a bottle of the 2010 Estate wine. Sourced from Judd, McCutcheon and Wallis vineyards, in the prime Main Ridge parish of Mornington, the sheer purity, outstanding depth and seriousness of this wine knocked me sideways on the very first sip. The tannins are as fine as I have ever seen from this region and the complexity already dumbfounds the olfactory system, all meaning that TMBT is a major force to be reckoned in the world of global Pinot Noir worship.*

94 :: James Halliday :: 2013 Australian Wine Companion :: 1/07/2012

*Made from the three original 'home' Judd, McCutcheon and Wallis Vineyards. The colour is relatively light, but don't be deceived. The wine has an impressive combination of intensity, complexity and drive to its essentially savoury/forest floor characters. Counter-intuitively, berry fruits manifest themselves on the finish and aftertaste. Drink by: 2016.*

### 2010 Judd Pinot Noir

94 :: Nick Stock :: 2013 Good Wine Guide :: 1/11/2012

*Really bright and lively fresh red fruits on the nose here; this also offers cassis and purple berries, violets and cherries. Oak is assertive and fresh. The palate has composure and supple, balanced style to it; sweet, fine tannins roll in pillowy style, with some smoky oak, brisk acidity and lithe build through the finish. Plum and dark cherry flavours linger.*

91 :: Huon Hooke :: huonhooke.com :: 22/08/2012

*Medium to light brick-red colour with a faint vestige of purple tint. Very mellow, complex, evolved bouquet with leather, earth, stemmy, foresty notes and dried flowers. Lots of whole-bunch ferment. Light to medium-bodied with developed savoury flavours, not much primary fruit at all, and a twist of acidity balancing lovely mid-palate fruit sweetness. Attractive, mature, whole-bunchy style of pinot, ready now. Drink 2012-2020.*

94/(95) :: Tim White :: Australian Financial Review :: 20/03/2013

*Mossy forest pips, rhubarb compote: woody and complex. Has power and edginess, plus some pomegranate. Silky and long.*

96 :: James Halliday :: 2013 Australian Wine Companion :: 1/07/2012

*Good colour; the wine spent an unusually long 20 days on skins before spending 14 months in new and used French oak; a complex wine with fruit and oak in an inseparable embrace, and has impeccable mouthfeel, the flavours ranging across the full pinot spectrum, Lovely now, but undoubted development potential. Drink by: 2018.*

### 2010 McCutcheon Chardonnay

92 :: Huon Hooke :: huonhooke.com :: 2/10/2012

*Full golden-yellow; developed colour. Smoky, toasty nuts and some hints of sulfide, all in good balance. Soft, ample and round in the mouth, with good flavour which is quite complex and shows some malo notes, while the texture is gentle, smooth and seamless. Some 'fatness' here. A more traditional, full-bodied style of chardonnay, but in a modern, restrained, subtly oaked style. Drink 2012-2018.*

93 :: Mike Bennie :: winefront.com.au :: 14/01/2013

*Where vanilla meets spicy, reductive-like matchstick aromas. An attractive, if not en-vogue bouquet that leads into a supple-textured mouthful of generous yet freshly fruited chardonnay – think white flesh stone fruits on the cusp of firmness, contained within a vanilla oak-tinged, pillowy, elegant, elongated dart shape of wine. Flavours are mellow and meshed, it's so trim and prim it feels almost Stepford-like in its orderliness. This will be appealing to many, and undoubtedly it shows as a classy act. In great shape right now. Drink 2013-18.*



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### 2010 McCutcheon Chardonnay

95 :: James Halliday :: 2013 Australian Wine Companion :: 1/07/2012

*Like its siblings, hand-picked, whole bunch-pressed and wild-fermented in a mix of new and used French barriques, and matured therein for 10 months. Bright green-gold; an immaculately balanced and textured palate, with white peach, nectarine and creamy cashew notes running through to a long and distinguished finish and aftertaste. Drink by: 2019.*

95 :: Andrew Graham :: ozwinereview.com :: 1/03/2013

*What I like about this wine – and the whole Ten Minutes by Tractor operation – is the sheer level of precision and detail. The Ten Minute by Tractor website, for example, is a veritable treasure trove of wine information, each wine specced out in full detail, each vineyard covered in maps and flyovers (which are brilliant) and each vintage described viticulturally. It is a wine geeks delight. That level of fanaticism is reflected in/on the bottle too. Heavy and numbered, said wine container has a finely textured front label; a back label resplendent in ever more wine detail; a QR code; a perfect screwcap and a precise combination of colours and fonts. It screams expensive, serious wine in every way. The wine is made seriously too, the grapes hand picked and whole bunch pressed to barrel, the juice wild fermented and matured for 10 months in barrel before being bottled with only a light filtration. Spot on handling. Given such an outlook, it is no surprise to find this Chardonnay is as brilliant as it promises to be. Yellow straw in colour, it smells so utterly right that you don't want to put it down, the nose leading with super high quality crème caramel oak and a yeasty fullness combined with white nectarine fruit. It tastes ripe, creamy, nutty and full, the palate weighty and the wine big without falling over into fat. It finishes persistently too, that double cream richness continuing on and on to bring you back for a second glass. Stylistically this is an interesting wine in the context of the modern Australian style actually. The grapes are picked fully ripe for one, the flavours built around fruit not sulphide trickery. The structure and shape inspired by Morgeot rather than Montmains (and happily so). It's a style that, wonderfully, when done well is the very epitome of satisfying powerful Chardonnay. Actually, on the topic of fullness, the only criticism that I can level at this wine is that it is already fully expressive and open, the style unlikely to get much better with further time in bottle. Given just how impressive it is right now though, you do have to ask whether that really matters either? I'm not sure. Nor do I care actually, for I just love drinking this wine. Mornington does Montrachet. Drink: 2013-2017.*

93 :: Nick Stock :: 2013 Good Wine Guide :: 1/11/2012

*An almost contradictory style here: this has a fresh nose that offers citrus and bright nectarine fruit aromas, some flinty notes too. The palate has a taut core of deeply set acidity and phenolic structure, with an open-knit, fleshy layer around the edge; really smooth and mouth-filling style.*

### 2010 McCutcheon Pinot Noir

96 :: James Halliday :: 2013 Australian Wine Companion :: 1/07/2012

*Obviously enough, single vineyard, fermented for 20 days with indigenous yeasts, then aged for 14 months in new and used French oak barriques. The bouquet is highly fragrant, with a mix of red and black fruits running through a beautifully silky palate, operating at a very different level to the Estate. Drink by: 2018.*

95 :: Andrew Graham :: ozwinereview.com :: 1/03/2013

*As with the rest of the Ten Minutes by Tractor single vineyard range, this feels like a super premium wine, with a certain sensuality to this Pinot in particular – on both nose and palate – that makes it stick out amongst the other Ten Minutes by Tractor Pinots. It feels riper, sexier, fuller and bigger (and is all the better for it) making it my favourite Pinot of the range. Handpicked and 100% destemmed, this had a 5 day maceration and was then wild fermented with a short post-ferment maceration for a total of 20 days on skins. 25% new oak, 14 months in barrel, bottled unfiltered and unfiltered. Just 193 dozen made. It smells alive too – sappy and plummy, with warm plum and raspberry coulis fruit. Quite forward on the nose, ripe and already open, curvaceous and full. Strong sappy tannins and dry meaty extract on palate suggest the maceration served its purpose well, giving this more masculine edges without harshness. I can't fault the tannins actually, nor is there much to quibble about this serious, structured yet also perfectly detailed meaty Mornington Pinot. Superb wine. Drink: 2013-2018+*



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### 2010 McCutcheon Pinot Noir

94+ :: Campbell Mattinson :: winefront.com.au :: 14/09/2012

*Light in colour. Slightly murky. Intensely fragrant and then intensely focussed in the mouth. Tannin and spicy, tangy fruit. Remains tangy and acidic for the most part, but then pulls off a crescendo of flavour as it closes. Pinot profile par excellence. Will be fascinating to see this wine develop. Drink: 2014 - 2019+.*

94 :: Nick Stock :: 2013 Good Wine Guide :: 1/11/2012

*A complex and more brooding, deep and dark-fruited style, this sturdy single-vineyard pinot offers dark cherry and plum, earthy, sweet complexity and foresty nuances too. The palate is draped in dark cherry fruits and offers plenty of concentrated flavour amid dark spice, chocolate and strapping, sturdy and ripe tannins.*

92 :: Huon Hooke :: huonhooke.com :: 22/08/2012

*Rather light to medium brick-red to orange colour. Very earthy, leather, forward developed bouquet with an absence of primary fruit. Liberal whole-bunch suspected. Very dry, savoury palate flavours, lean and firm in tannins, a highly structured pinot which is big on foresty, stinky secondary characters and light on primary fruit. Nice, though. Interested to see how this ages. Drink 2012-2018.*

### 2010 Wallis Chardonnay

94 :: Nick Stock :: 2013 Good Wine Guide :: 1/11/2012

*A flinty edge to this very complex and compelling chardonnay that shows a little sulphidic edge, citrus and a neat, buttery layer too. Smooth and even, the oak is nicely played here, good weight and drive, citrus, melon and stone fruit flavours sit fresh and deep. Some time to run yet.*

93 :: Huon Hooke :: huonhooke.com :: 2/10/2012

*Medium yellow colour. A subdued bouquet of toasted nut aromas. The palate is soft and rounded with mealy, nutty, savoury characters dominant. A little honey comes through on the nose. Good length and line. Good texture too. A leaner, more restrained style than the McCutcheon, but more focused and penetrating and I suspect will live longer. Drink 2012-2020.*

95 :: James Halliday :: 2013 Australian Wine Companion :: 1/07/2012

*Slightly deeper colour than the Estate Chardonnay; an unashamedly complex chardonnay, with citrus, stone fruit, fig and cashew notes all tightly woven together; it is almost on the aftertaste that the benison of natural acidity makes its presence felt. Drink by: 2017.*

94 :: Andrew Graham :: ozwinereview.com :: 1/10/2012

*Of all of the Ten Minutes by Tractor whites, the Wallis vineyard Chardonnay is perhaps the most intriguing. What makes it intriguing is the crystalline minerality and the vague hint of sea spray (it is only 5km from the ocean), characters which – when combined with the lean, acid driven palate – make for a wine to have you betwixt. If that paragraph sounds like a descent into the worst of wine esoterics, I apologise. I just really like these highly detailed wines and almost universally the 2010s have been wonderous pleasures. As good as they are, I did initially think this looked a little oaky with an overlay of toasted marshmallow and vanilla nougat wood characters, the oak still sitting on top of the palate a fraction. Still, underneath it's business time, the almost fishy wild yeast and long, briny, chewy palate showing a power without fatness that has you hooked, complete with a density of acidity and richness tusslin' with each other in the best possible fashion. It's like a Chassagne actually, complete with that tension between acidity and fruit power, the wine still recognisably Mornington Chardonnay thanks to that extra layer of sunny, fresh butter mid palate richness. A classy, slow burning white of weight and length, this is superior stuff. Will only get better as that oak folds in too. Yes, yes yes. Drink: 2013-2018+.*



## All Reviews...

### 2010 Wallis Pinot Noir

96 :: Mike Bennie :: Wine Business Magazine :: 1/12/2012

*Ten Minutes By Tractor seem to get an unforced yet concentrated feel in their Pinot Noirs - again here with silky fine tannins, some molten chocolate richness and yet a curious briny undercurrent in acidity refreshing the wine. Seamless, delicious.*

94 :: Huon Hooke :: huonhooke.com :: 22/08/2012

*Medium red colour, slight purple tint. Savoury developed bouquet, mellow and not strong on primary fruit. Good palate: has nice depth of fruit in a dark cherry to black plum spectrum, finishing with definite grainy tannins. Intriguing animal or gamey touches too. Very long finish: a serious pinot. Drink 2012-2022.*

95 :: James Halliday :: 2013 Australian Wine Companion :: 1/07/2012

*Bright colour, made in the same way as McCutcheon, both reflecting the outstanding vintage. The flavours here are deeper, with more dark berry fruits, heading back to the Estate rather than McCutcheon. That said, the wine has very good length, and carries its foresty bramble overtones. Drink by: 2017.*

92 :: Andrew Graham :: ozwinereview.com :: 1/04/2013

*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.*

95 :: Nick Stock :: 2013 Good Wine Guide :: 1/11/2012

*This is a fine and elegant offering in the single-vineyard trio of pinots from Ten Minutes by Tractor. It has bright and fragrant red fruits, really floral, some fresh rosehip and cranberry too. The palate has lovely, fleshy fruit at its core, with fresh, elegant acidity sitting right on point. Concentrated yet fine, precise, lingering finish.*

96 :: Tyson Stelzer :: tysonstelzer.com :: 8/06/2012

*2010 Wallis is one of the finest wines ever to come to us by Tractor, capturing alluring exotic complexity within a style of silky refinement, effortless balance and considerable persistence. It's a pinot noir of layered exotic spice, white pepper, anise, rose bud, bramble and undergrowth complexity, supporting a deep core of black cherry and blackberry fruit. Drink: 2014-2020.*