

Ten Minutes by Tractor

MORNINGTON PENINSULA

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STOP PRESS

Ten Minutes By Tractor has just had two wines listed in the 50 Top New World Pinot Noirs...
2007 10X Pinot Noir &
2006 McCutcheon Vineyard Pinot Noir
Decanter Magazine
June 2009

New Releases

For the first time since our initial commercial vintage in 2000, we are releasing three single vineyard Pinot Noirs. See the article on page 3 for more discussion.

Because these are all made in the same way, they are a fascinating look at the power of place to create difference.

2007 Judd Vineyard Pinot Noir
Lush, stylish, velvety, layered.

2007 McCutcheon Vineyard Pinot Noir
Perfumed, fine structure, vibrant; elegance and finesse; understated power.

2007 Wallis Vineyard Pinot Noir
Savoury, textured, restrained, complex.

Each of these wines was made in very small quantities and we believe they will sell out extremely quickly.

Tractor Club members may pre-order wines by contacting us on 03 5989 6455 or emailing info@tenminutesbytractor.com.au

2008 10X Pinot Noir
The latest vintage of our estate Pinot Noir—a particularly fine and elegant example, beautifully perfumed.

We are also releasing our...

2007 Ten Minutes By Tractor Tempranillo
The long awaited, cellar door only release of this rare wine—only 47 cases made in this vintage!

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Winter Wine Weekend, 6-8 June 2009...

Cellar Door

New Release Wines...

- 2008 10X Pinot Noir
- 2007 Judd Vineyard Pinot Noir
- 2007 McCutcheon Vineyard Pinot Noir
- 2007 Wallis Vineyard Pinot Noir
- 2007 Ten Minutes By Tractor Tempranillo

Current Release Wines...

- 2008 10X Pinot Gris
- 2008 10X Barrel Fermented Sauvignon Blanc
- 2008 X Chardonnay
- 2007 10X Chardonnay
- 2007 McCutcheon Vineyard Chardonnay
- 2007 Wallis Vineyard Chardonnay
- 2007 X Pinot Noir

Tastings...

Our cellar door will be open from 11-5 on Saturday, Sunday and Monday.

We will be offering a standard tasting of our X and 10X wines and a premium tasting of our Single Vineyard and Ten Minutes By Tractor wines.

Tutored Tastings...

Those who attended these last year described them as the "best wine tasting experience we have ever had".

An exciting opportunity to look at our new single vineyard wines in greater detail in an intimate and relaxed atmosphere which, above all else, should be a lot fun! Showcasing our outstanding 2007 vintage, this fantastic tasting experience will open your mind to a new way of considering our wines and what makes them sing! We invite you to learn all about our vineyards, their individual terroirs and consider what part your senses play when you taste wine. Be sure to join us for what promises to be a unique and entertaining experience.

Please call 5989 6455 to make a reservation.

The times...

- Saturday 6 June - 12 noon, 2pm, 4pm
- Sunday 7 June - 12 noon, 2pm, 4pm
- Monday 8 June - 12 noon, 2pm

The price...

\$25/head

Restaurant

Over Winter Wine Weekend, from Friday dinner through to Monday lunch, our restaurant will be offering a six course dégustation menu at dinner and a four course dégustation menu at lunch—both are designed to complement our new release wines and to highlight the skills of chef Stuart Bell. Details of these **dégustation menus** may be found on our website (www.tenminutesbytractor.com.au).

Please call 5989 6080 to make a reservation.

Lunch Dégustation Menu :: Saturday 6—Monday 8

- 4 Courses :: \$85
- Including matching wines :: \$125

Dinner Dégustation Menu :: Friday 5—Sunday 7

- 6 Courses :: \$115
- Including matching wines :: \$165

Ralph Kyte-Powell

"Ten Minutes By Tractor's quality focus has made it one of the Mornington Peninsula's best chardonnay and pinot noir producers."

The Age Epicure, 27 January 2009



Vintage 2009

Alan Murray, Vineyard Manager...

Another year of unusual conditions to contend with this season, a cooler than average spring, a summer fractured by short intense heat blasts and a wet December!

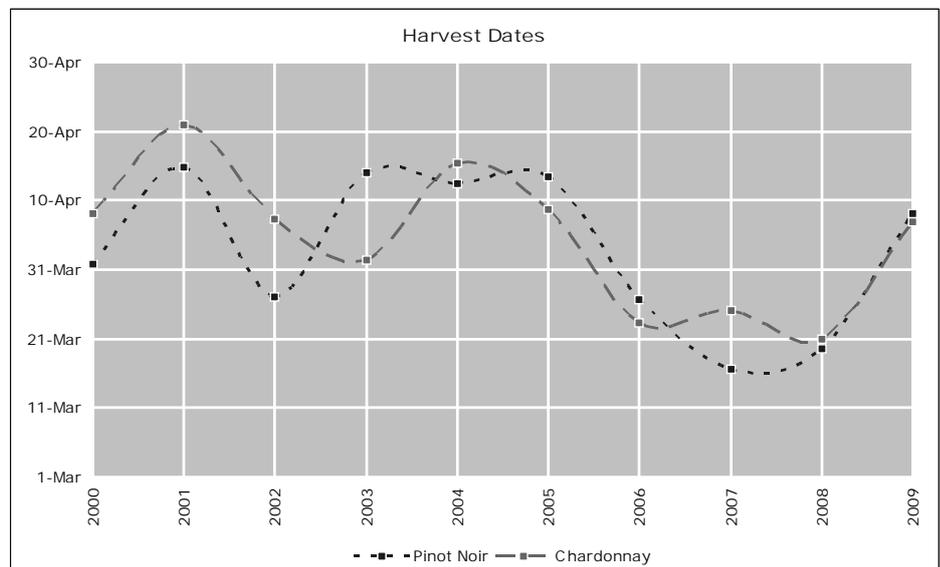
Budburst saw good conditions to get the vines moving and shoots growing with particular help from a late rainfall dump in August giving us over 125mm for the month. This, combined with sunny spring days, promised to provide a disease free start to the season and a good set up for flowering and fruit set!

Unfortunately a cool spell in mid November resulted in the rest of spring being overcast and rather dull with 14 wet days in November and 24 days of rainfall through December (76mm) making it almost impossible for the vines to set their fruit at all with the added worry of ideal powdery mildew conditions making it quite a difficult time all round.

Around Christmas it was evident that fruit set was only 50% or below in the Pinot Noir and only marginally better in the Chardonnay. Putting the immediate drop in forecast production aside we now had to contend with big bunch stalks carrying only a few berries of every possible size you could imagine but with a strong tendency towards small.

Enter the heatwave! Last year we experienced a week of 35°C during harvest, this year it came early, during veraison and was hotter; much hotter!

This year the lower, northern peninsula vineyards experienced direct loss of fruit



due to sunburn from this heatwave ranging anywhere from 10-50% depending on the canopy condition, row orientation and fruit exposure.

In Main Ridge we saw only marginal sunburn on the early Dijon Pinot Noir clones; the rolling hills tend to hide the vines from the afternoon heat loads and we have predominately east-west running rows which meant the western side was not exposed to the extreme afternoon heat which caused the most damage. Our biggest issue, as any gardener had to contend with this year, was keeping our canopy alive, healthy and active during and after the heatwave to ensure that the little fruit we had would ripen well.

With the last three vintages being about two weeks earlier than the average and such a hot January and February it seemed we could be harvesting early again but this

year with a cool March we experienced a nice casual, civilised ripening period with little extreme temperatures and nice mild days and nights which were perfect for ripening Pinot Noir and Chardonnay.

So the year mostly reflected timing closer to what used to be normal—the last three years, harvest has occurred in Main Ridge from mid to late March—in 2009 we once again harvested our Main Ridge vineyards in the second week of April, back closer to the average.

The end result for 2009 was a vintage with low yields, great balanced acidity and flavours that were ahead of sugar ripening than previous years. The subtle and complex flavours in the vineyard will hopefully be reflected in the wine we have been fortunate enough to receive this year.

Some Recent Reviews...

2007 Judd Vineyard Pinot Noir

Rich black cherry notes – very opulent for a Mornington Peninsula Pinot. Drink 2009-12
16.5, *Jancis Robinson, jancisrobinson.com, March 2009*

2006 McCutcheon Vineyard Pinot Noir

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
16.5, *Jancis Robinson, jancisrobinson.com, March 2009*

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.

95, *Nick Stock, 2009 Penguin Good Australian Wine Guide*

2007 10X Pinot Noir

This pinot has cherry liqueur, spice and undergrowth aromas, with a whisper of oak skilfully applied. There's succulent, fresh flavour and a finely textured palate, tangy acidity and a long finish.

4.5 stars, *Ralph Kyte-Powell, The Age Epicure, 27 January 2009*

2004 Ten Minutes By Tractor Pinot Noir

Lifted nose, very savoury fruit. Liquorice notes and very fresh acidity that enlivens the whole. Drink 2006-11

17, *Jancis Robinson, jancisrobinson.com, March 2009*

2006 Wallis Vineyard Chardonnay

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.

94, *Nick Stock, 2009 Penguin Good Australian Wine Guide*

2006 10X Chardonnay

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.

93, *Nick Stock, 2009 Penguin Good Australian Wine Guide*

2008 10X Pinot Gris

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.

94, *Tyson Stelzer, Wine Business Monthly, April 2009*



From Terroir To Topophilia

"For most people, the enjoyment is enough; pleasure doesn't need explaining... In fact, dissecting things might actually break the spell, tarnish the experience."
Table Talk, A A Gill (Sunday Times restaurant critic)

Topophilia

At Ten Minutes By Tractor we are all topophiles. Topophilia is literally "love of place"; the concept was explored by Chinese-American geographer Yi-Fu Tuan in his 1974 book *Topophilia: A Study Of Environmental Perception, Attitudes And Values* and further in his 1977 book *Space And Place: The Perspective Of Experience*.

As winemakers we talk at length, often to the point of tiresomeness, of terroir. It is a concept we all, as artisan winemakers, accept implicitly; the evidence is in what we do every day and in the end results of those days, the bottles of wine. But topophilia goes one step further – Tuan defines it as "the affective bond between people and place or setting". Affective? Yes, he writes of the emotional ties, not between people and places, but between people and what is symbolised by the place. Place is not what it is objectively, not just a set of physical characteristics, but what it has come to represent in the minds of those who know it.

Tuan goes on "Environment may not be the direct cause of topophilia but environment provides the sensory stimuli, which as perceived images lend shape to our joys and ideals." Our inference then is that a bottle of wine, representative of the exchange, the dialogue, between man and place, gives meaning to that place and inspires the emotion – it gives the place personality.

The Physical

We now know the physical characteristics of our three original, home vineyards reasonably well – most blocks were originally planted in the mid 1990s; Alan Murray, our vineyard manager, has been working them since 1999; more recently we have used precision viticulture techniques (EM38 to map soil characteristics and aerial reflectance data or plant cell density to map canopy density) to add to our understanding.

Some examples of physical characteristics from our 2007 Single Vineyard Pinot Noirs...

- 4 The Windmill Block on McCutcheon is all MV6 originally planted in 1994 on its own rootstock; it has an elevation of 190-200m perched on top of a ridge; the soils are red ferrosols with dermosols over tertiary basalt.
- 4 The MV6 at Wallis is all on the Middle Block, was planted in 1995 on its own rootstock, is at an elevation of around 120-130m with a north-easterly aspect; soils are the same as McCutcheon.
- 4 The 115 at Judd is on the Creek Block, it was planted in 1997 on Schwarzmann rootstock, is at an elevation of 160-180m and faces west; soils are the same as McCutcheon.

Climate at the macro level, in this case the "up the hill", southern section of the Mornington Peninsula, is obviously similar while at the micro level, the area around an individual vine, it is obviously different. Of greater interest in this context is the meso climate which can be equated to a particular vineyard or block of a vineyard. This is an area where we need to do more work, to collect more data, but we already know a lot more about, for example, heat summation on our each of our vineyards and how

canopy management impacts air flow through each of the blocks.

But how does knowing all this, and looking to discover more, help us understand the wine. The reality is that at this stage of our knowledge it doesn't really help that understanding at all other than at a very broad level, it simply confirms the differences.

The Temporal

An integral component of wine, and of place, is time – time for a vineyard to reach maturity, time to evaluate what has been planted, time to modify as necessary, time in barrel, time in bottle, even time in glass. And overall the relentless march of each vintage, a once a year opportunity to put it all together.

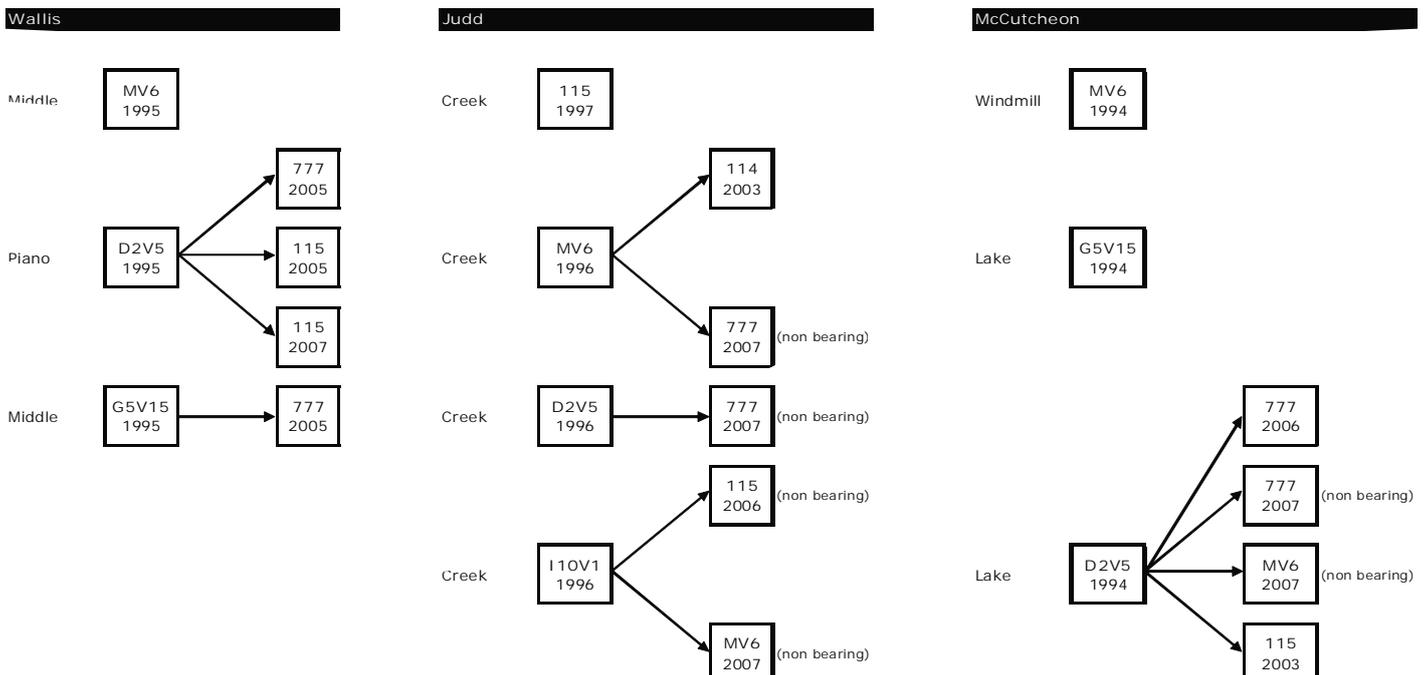
An example is that based on our experience over time we have modified some of our original plantings to replace clones which perform less well on our specific sites and to trial some of the modern Dijon clones.

Australia's workhorse Pinot Noir, MV6, works beautifully; the D2V5 was a definite underperformer on our blocks and is now all gone; G5V15 works OK on McCutcheon but was below standard on Wallis. In their place 114, 115 and 777 have been planted – 115 and 114 certainly show an affinity with Judd and these clones on other vineyards definitely show early promise.

Only time will tell.

Other changes, some major, some minor, include – tree removal along the north side of the McCutcheon Windmill Block MV6, modifying and fine tuning canopy management block by block, much more precise and targeted irrigation and so on.

Block By Block Pinot Noir Clone Changes



Ten Minutes By Tractor Single Vineyard Releases

Vintage	Pinot Noir	Chardonnay
2000	Judd; McCutcheon; Wallis	Judd; McCutcheon; Wallis
2001	none produced	Judd
2002	none produced	none produced
2003	Wallis	none produced
2004	none produced	McCutcheon; Wallis
2005	McCutcheon	none produced
2006	McCutcheon; Wallis (Whole Bunch)	McCutcheon; Wallis
2007	Judd; McCutcheon; Wallis	McCutcheon; Wallis
2008	Judd; McCutcheon; Wallis	McCutcheon; Wallis

Wheels Within Wheels

Not only does nothing remain the same over time but there are overlays of effect – the grape, the clone, the region, the subregion, the vineyard, the block, age, vintage and so on. What contributes what? And how do combinations of the various elements modify their individual contributions? How do we determine the effect of each and bring into focus the specifics of our *place*?

There are similarities, regional characteristics which run through many Mornington Peninsula Pinot Noirs...

- 4 Jancis Robinson says "The most notable feature of Mornington Peninsula Pinot Noir is its refreshing acidity and purity."
- 4 Matt Kramer writing in Wine Spectator asks "What's Mornington Peninsula got in the way of Pinot Noir? In a word, finesse."
- 4 James Halliday says "The constant factor is the bell-clear varietal character."

- 4 Frederic Mugnier (from Domaine Jacques-Frédéric Mugnier in Chambolle Musigny) at the 2009 Pinot Celebration "Quite different from what I thought: delicate, fluid, drinkable, fresh and delicious."

...but we are beginning to see "overlying" (or is it "underlying") themes from each vineyard or, more accurately, from each clone and each block...

- 4 McCutcheon Windmill Block MV6 - is vibrant and elegant with an understated power.
- 4 Wallis Middle Block MV6 - is complex, savoury, textured and restrained.
- 4 Judd Creek Block 115 - is stylish, lush and velvety.

Single Vineyard Wines

A wine made in the same way from a single clone on the same rootstock, of a similar age, from a single coherent block on a single vineyard represents the ultimate



expression of a place, of our places. And it is the only way, in this context, that place can be defined.

Ten Minutes By Tractor's first commercial vintage in 2000 included three single vineyard Pinot Noirs and Chardonnays – Judd, McCutcheon and Wallis. Our single vineyard releases are shown in the table above.

So, from the 2007 vintage, for the first time since 2000, we have once again released a Pinot Noir from each of our three original vineyards.

This ability to release three single vineyard wines reflects vintage conditions but also the work that has been carried out in the vineyards over the past few years to improve the sites based on our increasing knowledge.

Back To Where We Started

What does all this mean? And how does it relate to topophilia?

We know the physical characteristics of our vineyards differ and therefore accept the wines will be different – terroir tells us this will be so and we would be disappointed if it were not so. But there is more and it is simply this – it is the uniqueness that produces an affective response. The uniqueness is supplanted by the wonder; the words, the vineyard names, the block names, take on new meanings...

- 4 **McCutcheon** does not mean our highest Pinot Noir block, the east facing one, it means vibrancy and elegance with an understated power but a power relative to the regional elegance and finesse.
- 4 **Wallis** is no longer the vineyard on the way to Flinders, our lowest vineyard, it is complex, savoury and textured, with a restraint over and above that found as a regional characteristic.
- 4 **Judd** is not our highest, steepest vineyard, the one that faces west, it is stylish, lush and velvety allied to the regional elegance and finesse.

Anthropomorphism is alive and well in Main Ridge!

We cannot say MV6 planted at an elevation of 190-200m with a slight easterly fall on red ferrosols and so on, will produce a wine that has understated power and elegance; we *can* say the McCutcheon Windmill Block generally produces a wine with these characteristics.

And this is what we love.

And this is what we want you to know.

Drink the wine, turn off the intellect and dream, dream of the place.

