

1333 Mornington-Flinders Road :: Main Ridge :: Victoria :: 3928  
 Office T 03 5989 6455 F 03 5989 6433  
 Restaurant :: Tractor Wine Bar :: Cellar Door T 03 5989 6080  
[www.tenminutesbytractor.com.au](http://www.tenminutesbytractor.com.au)  
[info@tenminutesbytractor.com.au](mailto:info@tenminutesbytractor.com.au)



## Ten Minutes by Tractor

MORNINGTON PENINSULA

### Summer At Ten Minutes By Tractor...

Summer, which for us on the Peninsula effectively means 27 December to Australia Day on the 26 January, is rapidly approaching and we are looking forward to welcoming many of you to our cellar door and restaurant.

#### Cellar Door

- 4 Closed Christmas and Boxing Days and New Years Day
- 4 Otherwise open daily from 11-5

#### Restaurant

- 4 Closed Christmas and Boxing Days and New Years Day

#### Our January hours are...

- 4 Lunch Daily 12 noon-3pm
- 4 Dinner Tuesday-Saturday 6:30pm-late

...and this continues through to Sunday 24 January.

We are open for lunch on Monday 25 and Tuesday 26 (Australia Day) and then revert to normal hours...

- 4 Lunch Wednesday-Sunday 12 noon-3pm
- 4 Dinner Thursday-Saturday 6:30pm-late

#### Tractor Terrace

Throughout January our Tractor Terrace will also be open daily from 12 noon-9pm (Sunday & Monday until 6pm); food, including antipasto and cheese platters, will be available from 3pm-6pm.



### Season's Greetings from the team at Ten Minutes By Tractor

#### Christmas Offers...

[Valid until 24 December 2009]

In the run up to Christmas and the summer holidays we would like to offer our Tractor Club members several easier options for planning your wine requirements or gifts...

- 4 Premium Red Pack—6 bottles; 2 bottles each of 2007 McCutcheon Pinot Noir, 2007 Judd Pinot Noir and 2007 Wallis Pinot Noir
- 4 All Red Pack—12 bottles; the Premium Red Pack plus 6 bottles of 2008 10X Pinot Noir
- 4 Premium White Pack—6 bottles; 3 bottles each of 2007 McCutcheon Chardonnay and 2007 Wallis Chardonnay
- 4 All White Pack—12 bottles; the Premium White Pack plus 6 bottles of 2008 10X Chardonnay
- 4 Premium Mixed Pack—12 bottles; 2 bottles each of 2007 McCutcheon Pinot Noir, 2007 Judd Pinot Noir and 2007 Wallis Pinot Noir plus 3 bottles each of 2007 McCutcheon Chardonnay and 2007 Wallis Chardonnay

#### Price

As a one off Christmas special for Tractor Club members only, each of these packages will receive a 10% discount (our premium wines are never usually discounted). In addition Melbourne delivery will be free and reduced to \$12/carton anywhere else in Australia.

#### Gift

If you would like to give or send someone any of these packs as a gift please fill out the details on the order form—we will ensure it is sent to the recipient with your personal message.

#### Gift Vouchers

Alternatively, purchase a gift voucher, redeemable either for wine or in our restaurant. Nominate the amount and we will send it to the recipient.

#### Ordering

- 4 Complete the order form enclosed with this newsletter
- 4 Download it from our web site [www.tenminutesbytractor.com.au](http://www.tenminutesbytractor.com.au)
- 4 Email us at [info@tenminutesbytractor.com.au](mailto:info@tenminutesbytractor.com.au)
- 4 Call us on 03 5989 6455

#### Christmas/New Year Opening Times

| Date        | Thu<br>24/12 | Fri<br>25/12 | Sat<br>26/12 | Sun<br>27/12 | Mon<br>28/12 | Tue<br>29/12   | Wed<br>30/12   | Thu<br>31/12 | Fri<br>1/12 | Sat<br>2/12    |
|-------------|--------------|--------------|--------------|--------------|--------------|----------------|----------------|--------------|-------------|----------------|
| Cellar Door | Open         | Closed       | Closed       | Open         | Open         | Open           | Open           | Open         | Closed      | Open           |
| Restaurant  | Lunch        | Closed       | Closed       | Lunch        | Lunch        | Lunch & Dinner | Lunch & Dinner | Lunch        | Closed      | Lunch & Dinner |

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## Vineyard

Alan Murray—Vineyard Manager

With flowering now concluded, one of the most important phases in the winegrowing cycle, it is time to nurture the developing fruit and begin making plans for harvest.

The only certainty with our climate and weather patterns is that nothing is certain—so far we have had fantastic winter rainfall, a very cool September, an unprecedentedly warm November which all but dried out the soils again, then another burst of intense rain. It has been extraordinary watching the growth flourish during this time allowing the canopies to build structure

and strength in preparation for the now completed fruit set.

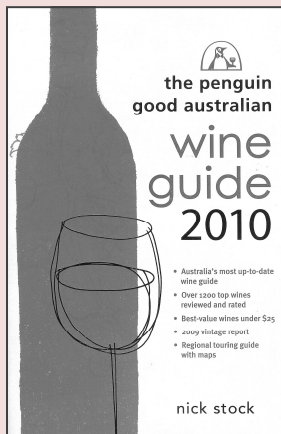
It's always great to have a warm spring with decent rainfall, not only do the vines respond exceptionally well but also the gardens look magnificent!

Fruit set follows almost immediately after flowering, when the fertilized flower begins to develop a seed and grape berry to protect the seed; not every flower on the vine is fertilized, and the unfertilized flowers eventually fall off. This is therefore the first time each vintage that we can make a reasonable estimate of crop yield—we

can count berry and bunch numbers and estimate final weights.

The outlook is very positive for this season so far, let's hope that this warm weather continues as our Main Ridge vineyards always appreciate a warm summer. It is now a time of nurture in the vineyard with canopy management the primary task, allowing the right amount of light into the fruit zone to ensure our bunches develop nicely—we are looking for even ripening, rich flavour and crisp acid to express the vineyard specific characters within our wines.

### Some Recent Wine Reviews...



Nick Stock is very complementary in the latest Penguin Wine Guide, including giving our 2007 McCutcheon Vineyard Pinot Noir equal highest rating of all Australian Pinot Noirs

#### 2008 10X Pinot Noir 93/100

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 undergrowth 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.

#### 2008 X Pinot Noir 91/100

Terrific to see pinot of this quality being dished out at this price point - it really offers immense value. Mornington Peninsula dark cherry fruits and gentle spice here too, a light, fragrant lift, musky perfume. The palate is evenly shaped and offers direct, clear cherry flavour amid fine, smooth tannins, finishing with polish and balance.

#### 2007 McCutcheon Vineyard Pinot Noir 96/100

Lovely, complex fragrance and lift here; the oak is making a bigger statement than the regular 10X pinot and the fruit has the frame to carry it. Bright, spicy fragrance, plenty of mixed berry and cherry fruits and a musky, ethereal perfume. The palate has a fine and even shape, really hearty in an elegantly structured package; the detail is legible and tannins swirl smoothly from front to back. Excellent pinot with distinctive, complex character.

#### 2007 Wallis Vineyard Pinot Noir 95/100

A much darker colour than the sibling single-vineyard wines, the Wallis is a more powerful and savoury rendition, boasting ripe dark cherry fruits and gentle, foresty complexity. The palate is muscular and convincing, really assertive and direct, placing plenty of flavour straight down the middle - this has a promising few years development and will be fascinating to track. Terrific wine, weighty and rich.

#### 2008 10X Chardonnay 92/100

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 X Chardonnay 91/100

A resoundingly savoury layer here with raw macadamia and cashew nut aromas, some gentle melon and stone fruits too. Nice complexity at this base level. The palate texture is smooth and rich with peach and melon fruits, some mealy savoury layers build and the finish is balanced. Nice drink.

#### 2007 Wallis Vineyard Chardonnay 93/100

This has a sharper edge than the standard 10X chardonnay, more complexity too, with plenty of melon and peach fruit. The palate delivers impressive intensity of melon and peach flavour, some marzipan and almond, oak is subdued and serves long through the finish.

#### 2008 10X Pinot Gris 92/100

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.



## Wine Serving Temperature

*"It is impossible to over-estimate the effect of serving temperatures on how a wine will taste. Serving a wine at the most flattering temperature may seem absurdly high-falutin' and precious as an activity, but it really can transform ink into velvet and, conversely, zest into flab."*

Jancis Robinson,  
www.jancisrobinson.com

This article was prompted by a guest in our restaurant asking for a Pinot Noir brought in from our "Grand Cru" wine storage room to be raised to "room" temperature. This is such a common concept the French even have a word for it: *chambrier*—a verb meaning to bring to room temperature, but it is a concept originating in Europe in days long before central heating and air conditioning.

Our restaurant is kept at around 20°C so this is our "room" temperature; our Grand Cru room is kept at a constant 16°C. We also have red and white wine fridges in the restaurant which are kept at 16°C and 9°C respectively. These are ideal temperatures for long term storage.

Obviously different people have different tastes and, as with most things related to wine, there is no right or wrong. However, there is also no doubt that serving temperature is important and, on the whole, we drink our white wines too cold and our red wines too warm.

We heed the advice of Emile Peynaud (1991) in his definitive work *The Taste Of Wine*...

"To chill a wine...would be to bring it down to a temperature below 8°C, something not to be recommended...These days to *chambrier* wines no longer means bringing them to the ambient temperature, for this is often above 20°C. The appeal of even the best wine cannot withstand such a test; 18°C is a maximum which should rarely be exceeded."

Whites are generally taken from a domestic fridge where, after a few hours, they are going to be at 6-8°C—this is too cold for all but the lightest, simplest white and sparkling wines (20 minutes in a 20°C room will raise a 6°C white to about 8°C).

Reds are generally taken straight from the "wine rack" and are therefore at "room temperature"—assuming heating and air conditioning this is likely to be around 20-22°C which is way too warm for all wines (20 minutes in a 4°C fridge will drop a 20°C red to an acceptable 18°C).

### Sensory Affect

The importance of temperature is directly related to its impact on the perceptions of the intensity of a wine's sensory attributes—on alcohol, on sweetness and acidity in white wine, on bitterness and astringency (tannin) in red wines and on carbon dioxide in sparkling wine. Conversely, it is the level of these attributes in a wine which determine the optimal temperature at which to serve the wine.

Peynaud (1991) is more specific, suggesting that it is "above all the amount of tannin which governs the temperature at which a wine should be served". Whites, which effectively have no tannin, are served cold; rosés which contain little are served fairly cold; reds with little maceration are served cool; reds with more tannins are served at moderate to warm temperatures.

We also experience "taste" through the volatile components of the wine which we register through smell. Low temperatures reduce the evaporation of these vapours and it is thought that at temperatures below about 8°C a wine's aroma and bouquet will be practically nonexistent (Harrington 2008). Conversely, at temperatures over 20°C, alcohol can begin to evaporate so markedly that it can unbalance the wine (Robinson 2006).

As a generalisation then, complex and mature wines should be served relatively warm; low quality (or slightly faulty) wines should be served very cool.

### Sweetness / Alcohol

*Higher temperatures increase the perception of sweetness & Alcoholic wines are better drunk cool (Peynaud 1991)*

Sweet wines taste less sweet at low temperatures so sweet wines unbalanced by insufficient acidity should be served cool (Robinson 2006). A wine with 5g/l residual sugar (semi dry) will appear totally dry if served cold (Peynaud 1991).

The warm impression made by alcohol on the palate is lessened by cool temperatures but at high temperatures this warmth is accentuated to the point of being a burning sensation in the throat (Peynaud 1991).

### Suggested Serving Temperatures...

| Wine style                  | Examples                              | Ideal serving temp (°C)* | Refrigerate for (hrs)† |
|-----------------------------|---------------------------------------|--------------------------|------------------------|
| Light, sweet, whites        | Sauternes, Trockenbeerenauslese       | 5-10                     | 3                      |
| Sparkling whites            | Champagne                             | 6-10                     | 3                      |
| Light (aromatic) dry whites | Riesling, Sauvignon Blanc, Pinot Gris | 8-12                     | 2.5                    |
| Sparkling reds              | Sparkling Shiraz                      | 10-12                    | 2                      |
| Medium bodied, dry whites   | Chablis, Semillon                     | 10-12                    | 2                      |
| Full sweet whites           | Oloroso Sherry, Madeira               | 8-12                     | 2.5                    |
| Light reds                  | Beaujolais, Rosé                      | 10-12                    | 2                      |
| Full dry whites             | Oaked Chardonnay, Rhône Whites        | 12-16                    | 1                      |
| Medium reds                 | Pinot Noir, Sangiovese, Merlot        | 14-17                    | 0.75                   |
| Full or tannic reds         | Cab Sauv, Nebbiolo, Zinfandel, Shiraz | 15-18                    | 0.5                    |

\* Because wines warm up in the glass, it is wise to start at the lower end of these ranges.

† Assumes wine starts at "room" temperature of 20°C and is cooled in a 4°C fridge.

Adapted from www.jancisrobinson.com

## References

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## Acid

*Acid is sensed most keenly at high temperatures (Peynaud 1991)*

This is the one area that has conflicting research but there is no doubt that a flabby wine tastes better at lower temperatures (Robinson 2006). Peynaud (1991) gives the example of a dry white wine with a TA of 5 g/l which will seem very acidic at 18°C, less aggressively acidic at 14°C and merely fresh at 10°C.

## Tannin

*The more tannic a wine the warmer it should be served (Peynaud 1991)*

The palate is more sensitive to bitterness at low temperatures and so naturally tannic or young wines should be served relatively warm (Robinson 2006). The bitterness of quinine, for example, is three times stronger at 17°C than it is at 42°C and a red wine that tastes hot and thin at 22°C, will taste supple and fluid at 18°C and full and astringent at 10°C (Peynaud 1991).

## Carbon Dioxide

*Carbon dioxide tends to be released as temperature rises (Peynaud 1991)*

Sparkling wines can become unpleasantly frothy at over 18°C and so should be served well chilled (Robinson 2006).

A still wine containing small amounts of carbon dioxide (700 mg/l) will have a perceptible "prickle" at 20°C, none at 8°C (Peynaud 1991).

## A Possible Explanation

This is getting well outside our comfort zone but it's interesting because it seems that, in the mouth, temperature can be converted to taste! Please excuse the extensive quotes...

"We show that heating or cooling small areas of the tongue can in fact cause sensations of taste: warming the anterior of the tongue...from a cold temperature can evoke sweetness, whereas cooling can evoke sourness and/or saltiness. Thermal taste also occurs on the rear of the tongue...but the relationship between temperature and taste is different." (Cruz & Green 2000)

They go on...

"The most straightforward explanation of thermal taste is that

temperature-sensitive neurons in the [facial nerve that serves the taste buds and that which receives taste from the posterior one-third of the tongue] nerves encode taste rather than temperature".

Talavera, K, *et al* (2005) sum it up nicely...

"The strong temperature sensitivity of [nerve impulse channels] may underlie known effects of temperature on perceived taste in humans, including enhanced sweetness perception at high temperatures and 'thermal taste', the phenomenon whereby heating or cooling of the tongue evoke sensations of taste in the absence of tastants".

## Our Wines

For our own wines we recommend the following.

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We believe whites, particularly complex Chardonnays, served at domestic "fridge" temperature, say 4-5°C, are far too cool, and...

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Our whites, particularly our Chardonnays, are typical cool climate wines—fine and with good acid and complex aromas. They deserve to be given a little warmth so as to fully appreciate them.

- 4 Sauvignon Blanc and Rosé 6-9°C;
- 4 More complex wines such as our 10X Chardonnay and Pinot Gris should be at least 2° warmer, about 10°C;
- 4 Our premium Chardonnays—Ten Minutes By Tractor and Single Vineyard—should be 2° warmer again, about 12°C.

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...reds, particularly elegant Pinot Noir, served at domestic "room" temperature, say 20-22°C, are far too warm

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Our Pinots are definitely at the lighter, more elegant end of the spectrum and generally have very fine tannins.

- 4 The warmest we would serve our premium Pinot Noirs—Ten Minutes By Tractor and Single Vineyard—is about 16-17°C.
- 4 The 10X Pinot Noir should be a couple of degrees cooler than that at 13-16°C.

## The Maths

A Swedish architect, Haqvin Gyllensköld, determined by experiment the times required to change the temperatures of bottles of wine—unfortunately his book *Att Temperera Vin: Chambrera, Värma, Kyla, Frappera Vin* [don't ask!], published in 1967, is out of print.

However, even though we don't know the title, we do know the formula!

$$\begin{aligned} \text{Time in minutes} &= T_m \\ \text{Ambient air temperature (}^\circ\text{C)} &= t_a \\ \text{Final wine temperature (}^\circ\text{C)} &= t_f \\ \text{Initial wine temperature (}^\circ\text{C)} &= t_i \\ T_m &= -315 * \text{LOG}_{10} \left( (t_a - t_f) / (t_a - t_i) \right) \end{aligned}$$

Some examples...

- 4 Premium Chardonnay at 20°C room temperature to be cooled to 12°C in a 4°C fridge:  
= -315 \* LOG<sub>10</sub> ((4-12)/(4-20))  
= 94 minutes
- 4 The same wine but cooled in a -18°C freezer:  
= -315 \* LOG<sub>10</sub> ((-18-12)/(-18-20))  
= 32 minutes
- 4 Premium Chardonnay at 4°C fridge temperature to be raised to 12°C in a 20°C room:  
= -315 \* LOG<sub>10</sub> ((20-12)/(20-4))  
= 94 minutes
- 4 Premium Pinot at 20°C room temperature to be cooled to 16°C in a 4°C fridge:  
= -315 \* LOG<sub>10</sub> ((4-16)/(4-20))  
= 39 minutes
- 4 The same wine but cooled in a -18°C freezer:  
= -315 \* LOG<sub>10</sub> ((-18-16)/(-18-20))  
= 15 minutes

Immersing a bottle in either warm or iced water (or even better iced salted water) dramatically accelerates warming or cooling but this is for another newsletter.

Some important modifiers...

- 4 Hand temperature is around 37°C—cupping the bowl of a glass in your hand will heat the wine very quickly. Hold a glass by its stem.
- 4 Pouring wine at recommended temperatures into a glass at room temperature will cause an instant temperature increase of about 1°C for reds and about 2°C for whites.

