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# Ten Minutes by Tractor

MORNINGTON PENINSULA

## Our New Home



### New Cellar Door & Restaurant – Now Open!

Many of you will already know that our new cellar door and restaurant is now open. We moved from our old site on the McCutcheon vineyard in Roberts Road and are now located at 1333 Mornington Flinders Road, Main Ridge (about two minutes by tractor from our old site!).

The new cellar door offers a comfortable and relaxed environment to taste and learn about our wines, vineyards and winemaking.

Things you have to know...

#### ► Address

We are literally just around the corner from the old cellar door on the main Mornington-Flinders Road (C787) at number 1333; hopefully our new sign will make us easy to find.  
(Melway 190 E11)

#### ► Phone numbers

Cellar door 03 5989 6080  
 Wine bar & restaurant 03 5989 6080  
 Office 03 5989 6455  
 Fax 03 5989 6433

#### ► Opening hours

Our **cellar door** is now open every day from 11am-5pm.

The **Tractor Wine Bar & Restaurant** is currently open from Thursday to Saturday for lunch and dinner (we are hoping to extend this to include Sunday shortly).

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### Restaurant & Tractor Wine Bar

Our new restaurant provides an extra dimension for our customers to further extend the tasting experience with a wide range of superb dishes to share, match and enjoy with your favourite wines.

#### Wine List

Our new wine list includes over 400 wines, providing an extensive range of Pinot Noir, Chardonnay, Pinot Gris, and a number of other cool climate varieties from the Mornington Peninsula, Australia and around the world.

This highly innovative list is designed so that you can explore the best wines of the same variety made in different styles from different regions, producers and vineyards from around the world. This provides an opportunity to further taste, learn and enjoy the incredible diversity of styles and quality of our varieties that are made in only a very small number of special climates around the world.

#### Menu

Our menu, with its selection of entrée sized dishes, is based on the timeless Mediterranean tradition of sharing - whether it's Spanish (*tapas*), provincial and regional French (*hors d'oeuvre / charcuterie*), Italian (*antipasto*), eastern Mediterranean (*mezzé*), or any of the other variations - the themes of friends, freedom to explore diverse flavours, no rules, have a little of everything,

involvement and different food with different wine, are the keys to the Ten Minutes By Tractor experience. Chef Jason Goldingay is passionate about creating dishes with this in mind.

## Winter Wine Weekend

Winter Wine Weekend this year is from Saturday 9 June to Monday 11 June.

Sample new releases—our 2006 10X Pinot Noir and 2006 10X Chardonnay—and all our other wines.

Over Winter Wine Weekend chef Jason Goldingay will be offering five and eight course dégustation menus designed to match our wines. Please call 03 5989 6080 for a reservation.

## Riedel Masterclass

As a lead up to Winter Wine Weekend we are conducting a Riedel Masterclass dinner on Tuesday 5 June. This event will showcase a range of glasses from Riedel's Vinum series to highlight the significance of the wine glass when appreciating wine. The masterclass will be followed by a four course dégustation dinner with wine. A tasting set of four Vinum glasses (RRP \$175) will be yours at the end of the evening. Please call 03 5989 6080 for a reservation.



## Vintage 2007

### Vineyard Manager Alan Murray

What a season! With an incredibly dry winter, spring frosts, hail, smoke haze and some of the most extreme temperatures throughout the whole season, the poor vines must have been quite confused.

With as little as 40% of our average winter rainfall this season was always going to be tricky. Spring temperatures were above average and we were on track for an incredibly early season with canopies the highest I had seen for the time of year until the weather turned bitterly cold - temperatures dropped to single figures for over 24 hours in mid November and stayed in the low teens for the next 10 days. This was not a good sign for flowering - vines are very delicate at flowering and any cold, wet and windy weather has a negative impact on their ability to set fruit. Considering we up on the "hill" were on the cusp of our Pinot Noir flowering, almost 50% of our berries failed to set. Fortunately the Chardonnay, Pinot Gris and Sauvignon Blanc didn't share the same fate and we achieved a respectable crop of each to nurture through the season.

Summer warmed up and stayed quite warm with hardly any rain which made disease control easier than usual. At 15+ years of age the vines are handling hot and dry conditions very well. Veraison (the process of colour change in the fruit) started in late January; this usually occurs in the second week in February.

Autumn is without doubt the best season of the year and, combined with a smooth vintage, this one was great! The summer heat became milder as night time temperatures began to drop and the mornings stayed cooler allowing the fruit to ripen at a comfortable pace. Although veraison and harvest were early compared to our long term averages, the "hang time" remained constant and flavour build occurred at a steady pace.

My eighth vintage with Ten Minutes by Tractor and ninth season working these vineyards has been a season of challenges, surprises and rewards which I hope to see in the bottle soon.

## 2007 Pinot Celebration

The third International Pinot Noir Celebration was held in February 2007. The keynote speaker, UK wine writer Matthew Jukes, commented that the local wines were "absolutely spectacular...showing a silver thread of commonality". Of our 2004 10X Pinot Noir he said, "A one off, brilliant value, vibrant, plummy cracker. This is one of the top wines of my tour. If you want to trade up to the big boy, then 2005 TMBT Pinot Noir is another star wine."

In an article in the Wine Spectator, Matt Kramer says "What's Mornington Peninsula got in the way of Pinot Noir? In a word, finesse. Nearly all of the Mornington Pinots were lovely, even ethereal, wines that traded strongly on deftness with no adequacy of flavour or depth. Producers such as Ten Minutes by Tractor, Stonier and Port Phillip Estate stood out as exceptions to a different Pinot Noir rule emerging today."

The emerging rule he refers to is a trend amongst other producers globally to make "blunt instrument Pinot Noirs that took the palate by force".

## Recent Accolades

- ▶ The winery that impressed me most for the consistency and vibrancy of its wines across reds and whites was 10 Minutes by Tractor, an unforgettably named outfit in Mornington Peninsula just south of Melbourne that is gaining an increasing reputation for Pinots of all sorts (including Chardonnay) distinguished by excellent definition.

*Jancis Robinson, www.jancisrobinson.com, 20 September 2006*

### 2004 Ten Minutes By Tractor Pinot Noir

- ▶ By a long shot, the best wine I have seen from this producer. This is fabulous. Extreme persistence, an attractive mix of sweet and savoury fruit characters, lots of perfume on the nose and a deep core of varietal flavour in the mouth. A very minor lift of mint is the only flaw - but the wine carries it. Drink: 2006-2012.

*94, Campbell Mattinson, Winefront Monthly, 6 October 2006*

### 2005 McCutcheon Vineyard Pinot Noir

- ▶ No doubt about it: this is Ten Minutes' finest, most elegant pinot noir to date. A wonderfully balanced and fragrant wine with black and morello cherry notes, forest floor and a lifted floral note, dried mandarin peel, too, with the oak seamlessly integrated. It builds on the palate with great persistence and length. It's powerful but not brutish and will be more complex in a year's time.

*Jane Faulkner, The Age, 10 March 2007*

### 2005 Ten Minutes By Tractor Chardonnay

- ▶ The chardonnay fruit here is quite delicious - a fusion of honeydew melon, nectarines, some tangy citrus, particularly of the grapefruit spectrum, and more. There are mineral edges here, leesy characters (but not overly worked), which add to the palate weight and texture of this wine. Wonderful persistence.

*Jane Faulkner, The Age, 10 March 2007*

### 2006 10X Barrel Fermented Sauvignon Blanc

- ▶ 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.

*Jane Faulkner, The Age, 10 March 2007*

### 2006 10X Sauvignon Blanc

- ▶ Cracking Kiwi-Crusher. Marlborough savvies 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.

*Max Allen, The Weekend Australian Magazine 31 March-1 April 2007*

## New Releases

### 2005 McCutcheon Vineyard Pinot Noir EXTREMELY LIMITED - ONLY 95 CASES MADE

The McCutcheon Vineyard is on the southern slopes of Main Ridge with a north-easterly aspect. The MV6 block was planted in 1993 on the gentle slope at the top of the vineyard. The grapes were hand-harvested and 100% wild yeast fermented in open fermenters with three weeks on their skins, then aged for 14 months in French oak barriques.

Throughout the year the tastings we did from these barrels were amazing. There were alluring fragrant sweet and spicy aromas together with some gamy overtones. The silky tannins and beautifully integrated oak provide a grand structure for the berry fruit and secondary earthy characters that provide an exciting extra dimension to the wine. This is a wine with considerable aging potential.

### 2006 10X Pinot Noir / 2006 10X Chardonnay

On Winter Wine Weekend we will be releasing our 2006 10X Pinot Noir and 2006 10X Chardonnay. In 2006 we had a very warm spring and summer resulting in another fantastic vintage and one of the earliest on record.

The Chardonnay has a complex nose of citrus fruit, spice, melon, stone fruit and vanilla bean. A generous palate with citrus and tropical fruit providing a lovely mid-palate texture with fresh crisp acid on finish.

The Pinot Noir shows complex, fragrant aromatics of fresh red berries, hints of spice and delicately balanced secondary earthy characters on the palate. The tannins are fine and silky and provide a luscious velvet texture to the wine with a long finish.

### 2005 Ten Minutes By Tractor Chardonnay / 2005 TMBT Pinot Noir

And a reminder—we are down to our last few cases of our 2005 Ten Minutes By Tractor Chardonnay and 2005 TMBT Pinot Noir.

Both these wines have received critical acclaim and are now drinking beautifully.



## What do the numbers mean? Or when are the grapes ripe and when should we pick?

"The grapevine's objective in producing fruit is to provide an attractive vessel for dispersal of its seeds, not to produce wine for our pleasure." (Hellman 2004)

Fruit is simply a means of dispersing seeds. For grapes this requires the cooperation of animals, particularly birds, which are attracted to eat the grapes. A combination of colour and aroma draw the bird and the taste, and the food itself, rewards the diner. However, it is essential that the grape avoids early consumption which might lead to the immature seeds being destroyed, or being too immature to germinate once they have been dispersed. Avoiding this premature consumption is the reason the attractive flavour of the grapes develops only when they are ripe; unripe grapes have distasteful characteristics as a deterrent.

So, in very simplistic terms, grape development consists of two phases...

- ▶ In the first phase, the grape is formed and the seed embryos are produced, the berry expands in volume as its constituents accumulate - there are several that accumulate during this first phase but by far the most common of these are tartaric and malic ACID.
- ▶ *Véraison*, the beginning of the second phase of growth or fruit ripening, is characterised by colouring and softening of the grape. The biggest feature of this second phase is the accumulation of SUGAR (mainly glucose and fructose) that occurs as a result of the swing into ripening mode. Therefore ripeness can be related to sweetness ("sugar ripeness").

Thus, three of the most important numbers in assessing the development of the grape measure sugar (Brix) and acid (titratable acidity or TA measuring the amount of acid, and pH measuring the strength of that acid).

**"Taste is the best indicator of quality however it is a subjective variable and difficult to quantify hence the reliance on quantifiable properties such as pH, Brix° or TA."**  
(Taylor 2004)

The relationship between these numbers are also important – the sugar:acid balance.

Remember here that we are talking about the grape juice; TA and pH are also quoted for the finished wine but these will differ because of changes that occur during

winemaking. For example malolactic fermentation where tart malic acid is converted to softer tasting lactic acid can decrease TA by around 1-4g/L and increase pH by around 0.1-0.3 - see the table on the following page to note the differences in harvest and finished wine acidities between for example Chardonnay which undergoes mlf and Sauvignon Blanc which does not.

Of course it's not that simple and it never depends completely on the numbers but these are the easiest to understand and quantify. Our overall assessment of ripeness includes tasting the grapes ("flavour/phenolic/physiological ripeness"), manual colour appraisal (skin, seeds, stalks), testing for phenolics (anthocyanins or colour pigments, tannins and flavour compounds) and others.

**"Winegrapes are deemed ripe when their chemical composition is best suited for a wine of a targeted style and quality."**  
(Dry & Coombe 2004)

## Sugar

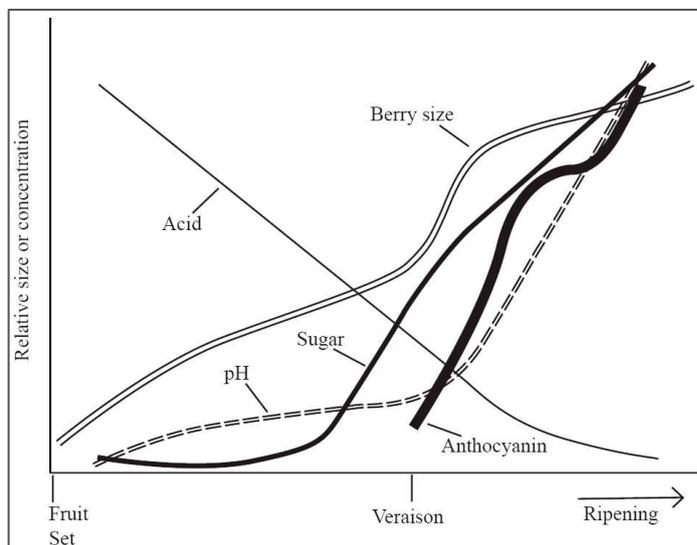
### Brix

Brix, named after Austrian physicist and mathematician Adolf Brix (1798–1870), measures the soluble solids/100g (not ml) of a liquid - not, as some believe, sugar. In wine, soluble solids include pigments, acids, glycerol and sugar with sugar representing 90–95% of total soluble solids and therefore Brix gives a reliable signal of ripeness. Grapes are typically picked at Brix levels of 20–25° (we have ranged from a low of 20.6 for 2006 Sauvignon Blanc to 27.2 for 2004 Tempranillo).

Sugar of course ferments to alcohol so Brix gives an approximation of the alcohol content of the wine made from the grapes (assuming the juice is fermented dry). Divide Brix by 1.7 to get approximate alcohol level.



Germans use a scale of Trocken (dry) <9g/L, Halbtrocken ("half" dry) 9–18g/L, Lieblich



**Chemical And Physical Changes In Grape Berries During Development And Ripening (Watson 2003)**

A similar measure, used in France, is Baumé, named after French pharmacist Antoine Baumé (1728–1804); it is a measure of a solution's specific gravity. The Baumé of grape juice closely correlates to the potential alcohol, assuming the juice is fermented to dryness. Baumé ~ Brix/1.8.

Öchsle, again a measure of specific gravity, is used in Germany (Öchsle ~ Brix x 4) and determines the German Wine categories (Kabinett 67–82 Ö, Spätlese 76–90 Ö, Auslese 83–100 Ö, Beerenauslese 110–128 Ö, Trockenbeerenauslese 150+ Ö).

Sugar, of itself, is NOT a measure of quality; wines with similar alcohols (sugars) can vary widely in quality.

### Residual Sugar

Brix → Alcohol + Residual Sugar

Residual sugar (measured as grams of sugar per litre of wine) is the amount of unfermented sugar in a wine after fermentation is finished (or stopped or added back into the wine, as with a dosage added to a sparkling wine), that is, any sugar that has not been converted to alcohol (and CO<sub>2</sub>) by the yeast.

Virtually all wines will have some residual sugar but anything below about 2g/L is imperceptible to most palates and is regarded as "dry". A sweet Sauternes may have residual sugar levels of 100–150g/L while the Hungarian Tokay can contain over 450g/L; to give you a further yardstick the

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Wine	Brix°	TA (g/l)		pH		Residual Sugar (g/l)	Harvest		Wine		
		Harvest	Wine	Harvest	Wine		Brix/TA	Brix *pH <sup>2</sup>	Brix/TA	Brix *pH <sup>2</sup>	Acid Taste Index
2004 10X Chardonnay	23.50	9.50	6.10	3.20	3.47	2.10	2.47	241	3.85	283	2.63
2004 McCutcheon Vineyard Chardonnay	23.60	10.10	6.80	3.21	3.62	2.50	2.34	243	3.47	309	3.18
2004 Wallis Vineyard Chardonnay	23.40	9.60	6.20	3.10	3.40	1.30	2.44	225	3.77	271	2.80
2005 10X Chardonnay	23.73	9.10	6.90	3.33	3.51	1.30	2.61	263	3.44	292	3.39
2005 Ten Minutes By Tractor Chardonnay	23.73	9.10	6.00	3.33	3.50	1.70	2.61	263	3.96	291	2.50
<b>Chardonnay Average</b>	<b>23.59</b>	<b>9.48</b>	<b>6.40</b>	<b>3.23</b>	<b>3.50</b>	<b>1.78</b>	<b>2.49</b>	<b>247</b>	<b>3.69</b>	<b>289</b>	<b>2.90</b>
2004 10X Pinot Gris	24.60	7.10	6.80	3.48	3.51	1.70	3.46	298	3.62	303	3.29
2005 10X Pinot Gris	23.55	7.30	6.30	3.29	3.37	1.50	3.23	255	3.74	267	2.93
<b>Pinot Gris Average</b>	<b>24.08</b>	<b>7.20</b>	<b>6.55</b>	<b>3.39</b>	<b>3.44</b>	<b>1.60</b>	<b>3.34</b>	<b>276</b>	<b>3.68</b>	<b>285</b>	<b>3.11</b>
2004 10X Sauvignon Blanc	21.80	7.05	6.90	3.52	3.49	6.00	3.09	270	3.16	266	3.41
2005 10X Sauvignon Blanc	21.30	7.54	7.20	3.39	3.43	6.20	2.82	245	2.96	251	3.77
2006 10X Sauvignon Blanc	20.60	8.70	7.10	3.25	3.35	3.60	2.37	218	2.90	231	3.75
<b>Sauvignon Blanc Average</b>	<b>21.23</b>	<b>7.76</b>	<b>7.07</b>	<b>3.39</b>	<b>3.42</b>	<b>5.27</b>	<b>2.74</b>	<b>244</b>	<b>3.00</b>	<b>249</b>	<b>3.64</b>
2004 10X Pinot Noir	24.00	8.60	6.40	3.40	3.59	0.45	2.79	277	3.75	309	2.81
2004 Ten Minutes By Tractor Pinot Noir	24.40	8.90	6.70	3.35	3.57	0.80	2.74	274	3.64	311	3.13
2005 10X Pinot Noir	24.22	7.40	6.50	3.42	3.60	0.17	3.27	284	3.73	314	2.90
2005 McCutcheon Vineyard Pinot Noir	24.70	7.60	6.50	3.44	3.58	0.28	3.25	292	3.80	317	2.92
2005 Ten Minutes By Tractor Pinot Noir	24.22	7.40	6.60	3.42	3.55	0.39	3.27	284	3.67	305	3.05
<b>Pinot Noir Average</b>	<b>24.31</b>	<b>7.98</b>	<b>6.54</b>	<b>3.41</b>	<b>3.58</b>	<b>0.42</b>	<b>3.05</b>	<b>282</b>	<b>3.72</b>	<b>311</b>	<b>2.96</b>
2004 Ten Minutes By Tractor Tempranillo	27.20	7.00	6.90	3.62	3.72	1.40	3.89	356	3.94	376	3.18
2005 Ten Minutes By Tractor Tempranillo	24.35	6.80	6.60	3.75	3.65	0.11	3.58	342	3.69	324	2.95
<b>Tempranillo Average</b>	<b>25.78</b>	<b>6.90</b>	<b>6.75</b>	<b>3.69</b>	<b>3.69</b>	<b>0.76</b>	<b>3.74</b>	<b>350</b>	<b>3.82</b>	<b>350</b>	<b>3.07</b>

("lovely" - semi sweet) 18–45g/l and Süß (sweet) >45g/l. Our sample ranges from a very dry 0.11 g/l for the 2005 Tempranillo to 6.2 g/l for the 2005 Sauvignon Blanc.

## Acid

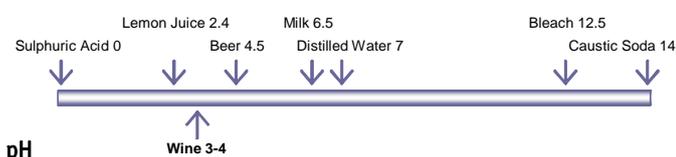
### pH

pH measures the strength rather than the amount of acidity; it is a scale devised by Danish chemist Sren Peter Srensen in 1909 and measures the activity of hydrogen ions in a solution (the H is obviously hydrogen, the p could be derived from Latin - pondus which means potential, French - pouvoir or power, German potenz or concentration; take your pick!).

The scale measures from 0 to 14 where 0 is strongly acidic (say sulphuric acid), 7 neutral (water) and 14 strongly alkaline (caustic soda); it is logarithmic so a pH of 3 is 10 times more acidic than one of 4.

Wine is typically in the range of 3–4 with anything below 3 being very tart and above 4 very flabby (ours, from the sample above, range from 3.35-3.72).

pH is also important from the point of view of micro-bacterial stability - above a pH of about 3.9 wine becomes bacterially unstable (about 4.2–4.5 is the optimum pH for bacterial multiplication). It therefore helps determine the correct amount of sulphur



(SO<sub>2</sub>) - an antimicrobial agent - to be added to the wine.

Finally, colour is also affected by pH - wines with a high pH (low acidity) are usually dull in colour, those with a low pH (high acidity) brighter and livelier.

### TA

TA (titratable acidity) is an approximation of the total amount of acid in the wine (in grams per litre). It assumes all acids in the wine (essentially tartaric and malic) are tartaric (in France TA assumes all acids are sulphuric; multiply our TA by 0.65 to get equivalent sulphuric).

TA is difficult to compare across products because for different products TA is expressed as a percentage of different acids - tartaric or sulphuric acid for wine, lactic for dairy products, malic for apples, pears, etc, citric for oranges, lemons, etc.

In quality wines, optimum finished TA values are around 6-9g/l (though sweet wines can have higher TA); above 9 would be very tart, below 6 soft and flabby (our sample ranges from 6.0-7.2).

### Acid Taste Index

This combines the two measures of acidity - the amount (TA) and its strength (pH) - and is simply TA-pH (Plane, Mattick et al 1980). Experiments show that, in perceiving acidity, TA is more important than pH but

both play a role and this simple formula gives a better indication than the two factors independently.

Dry red wines generally range between about 2-3 and dry white wines about 2.7-3.7 with, in both cases, values below the lower limits too flabby and values above the upper limits too tart.

## Combining Sugar and Acid

Brix/TA or Brix x pH<sup>2</sup>, that is looking at sugar:acid balance, is regarded by some as much more meaningful than looking at the individual components because it has been shown that optimum ripeness occurs at different sugar and acid levels from vintage to vintage (van Schalkwyk & Archer 2000).

But of course it's never straightforward and even these indices vary, not only from variety to variety, but also from vintage to vintage.

**One of our ongoing commitments is to build on this database of information along with individual vineyard block records, weather data and flavour profiles to enable us, in the longer term, to search for patterns.**

As Brix rises, anthocyanins increase, TA drops and pH increases - it's a moving target and the art of determining the harvest date is picking the sweet spot where all factors are at optimum levels. And, while numbers may be useful tools and can be used as aids in striving for good balance and act as a guide for limits of acceptability, the final arbiter of quality is the taste buds.

