



Tasting Notes 2013 Coolart Road Pinot Noir



Vintage After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage. A vintage of extremes - our wettest ever dormant interval; second driest floraison and veraison intervals; hottest ever veraison interval.

Vineyards :: Clones Coolart Road (100%) :: MV6 (100%) [D Block]
Harvest date :: Yield Hand picked 7 March 2013 :: 6.3 tonnes/ha (2.6 t/acre, ~37.8hl/ha)

Brix :: pH :: TA 23.3-24.0° (12.9-13.3° Baumé) :: 3.55-3.62 :: 6.6-7.1 g/l

Winemaking Our first release of a single vineyard Coolart Road Pinot Noir.

Hand harvested in early March. 80% of this wine is derived from a single 100% whole bunch indigenous yeast ferment which was completed with foot stomping and pressed after 15 days on skins. 20% of this wine is from a 100% destemmed indigenous yeast ferment which had a 5 day pre-ferment maceration and a total of 20 days on skins. Following pressing and a short settling period the wine was transferred to 20% new French oak barriques. After a natural 100% MLF with the onset of warmer temperatures in spring, the wine was bottled unfiltered and unfiltered following a total of 15 months of oak maturation.

Winemakers Jeremy Magyar, Richard McIntyre, Martin Spedding

Aging :: Oak 15 months :: 20% new French oak barriques (medium toast; very tight grain; François Frères)

Malolactic Complete

Residual sugar Dry (0.39 g/l)

Finished pH :: TA 3.49 :: 5.4 g/l

Alcohol 13.8% (8.2 standard drinks/750ml bottle)

Production 242 dozen :: bottled 1 September 2014 :: screwcap

Release date June 2015

TASTING NOTES Excitingly, a new single vineyard Pinot Noir for 2013 from the Coolart Road vineyard, and a single clone (MV6) wine to boot. So begins the Ten Minutes by Tractor journey for this site.

Markedly different from each of the other single vineyard wines, as one would hope and expect. The aroma here is dark and dense, with less focus on fruit and more on the sort of notes of undergrowth that serious Pinot lovers go wild for. It's also the most strikingly mineral of the single vineyards. Minerality, hotly debated amongst winemakers and lovers, is an almost magical seasoning that some wines seem to possess. This has it in abundance.

A little less forbidding in the mouth than one might expect from the nose, though it yields nothing of its savouriness. The approachability observed here is due to a strikingly opulent mouthfeel, quite rounded and full as it strikes the mid-palate. With air, some sweeter, berry notes begin to emerge, providing a counterpoint to the wine's savoury character and adding complexity. It's a fascinating challenge to one's taste, this wine, especially when paired with a wine such as the McCutcheon, which is equally serious yet so much more tilted towards hedonism. One might reasonably decide to have both in their cellar.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature Food that will help break this wine's barriers down will help extract maximum enjoyment. If anything calls for boeuf bourguignon, it's this. Serve at 14–17°C.

Best drinking 2015-2025