



Tasting Notes 2013 McCutcheon 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	McCutcheon (100%) :: MV6 (75%) [Ridge Block], G5V15 (25%) [Lake Block]
Harvest date :: Yield	Hand picked 20 March 2013 :: 3.3 tonnes/ha (1.3 t/acre, ~19.8hl/ha)
Brix :: pH :: TA	23.6-24.0° (13.1-13.3° Baumé) :: 3.62-3.64 :: 7.68-8.2 g/l
Winemaking	Hand harvested in late March and, on arrival at the winery, 100% destemmed. A 5-6 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 21 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 (0.71 g/l)
Finished pH :: TA	3.45 :: 6.3 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	251 dozen :: bottled 1 September 2014 :: screwcap
Release date	June 2015

TASTING NOTES

Interestingly, just as this vineyard tends to produce Chardonnays of a certain muscularity, so its Pinots are wines of substance and power. This character is brought right to the fore in the warm 2013 vintage, though vintage conditions have also given it an accessibility that will reward those seeking to drink now.

The nose is dark and dense, redolent of ripe berry fruits and undergrowth. There's something so vivid about the aroma here, recalling the physicality of walking through a densely planted forest. It's also relatively restrained given the density of its aromas, and there's an elegant containment to the way this wine leaks rather than shoves its aromas from the glass. There's also a savoury dimension that isn't immediately apparent, but which grows as the wine gains air.

In the mouth, a suitably impressive experience, that density of aroma translating to masses of flavour and structure on the palate. This is a serious wine, and one that has so much more to give, despite the attractiveness of its present flavours. Tannins are a particular highlight, being fine and ripe, as is a certain strand of sappy flavour that runs alongside berry fruit and contributes the most delicious freshness. Its forearm is muscular, this wine's, although its hand is soft as it takes you for a spin. Not a bad combination.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature	If drinking now, don't be afraid to pair this with robust food such as game. A traditional British raised game pie would be especially good. Serve at 14–17°C.
Best drinking	2015-2025