

Ten Minutes by Tractor



2023 10X Pinot Noir

Our Thoughts

Dark fruits, black cherry, spice, and hints of green tea lift from this perfumed Pinot Noir. A rustic flair of red cherry pip, sour cherry, char, and coriander seeds provide a sensory journey offering lovely complexity and length.

Vintage Comment

Higher than average rainfall during flowering and over the course of the season resulted in lower yields on all sites. Flavour and sugar development were prolonged, resulting in more hang time, greater intensity, and drive.

Harvest Date :: Yield

Hand picked 16.3.23 – 11.4.23 1.7 – 5.8t/ha

Vineyards :: Clones

Coolart (50%), Hunts Road (19%) and Capella (15%) (Wallis (4%), McCutcheon (7%) Paradigm Hill (5%) :: MV6, Pommard, G5V15, 115, 777, Abel, D2V5, D5V12

Baumé :: pH :: TA

12.4 – 13.5 :: 3.26 – 3.56 :: 6.97 – 7.5 g/L

Winemaking

Hand sorted on sorting table. A 3-5 day cold soak at 8°C before naturally fermenting using indigenous yeast for 18-21 days on skins in a combination of concrete, stainless steel and oak fermenters. Some whole bunch was used across various parcels.

Lightly pressed then aged in oak for 5 months where it went through a natural malolactic fermentation before it was blended, filtered and bottled.

Aging :: Oak

5 months in oak. 10% new French oak barrels

Finished residual sugar :: pH :: TA

Dry :: 3.62 :: 5.6 g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Bottled :: Closure

13th September 2023 :: screwcap

Food Pairing :: Serving Temperature

Beef cheek massaman curry with garlic nut butter:: serve at 15-18°C

Best Drinking

2023-2033

