



2002 Reserve Pinot Noir



The Vineyard...

Cold, wet windy weather over spring contributed to very poor fruit set. After a cool summer, warm autumn conditions prevailed. This was a very difficult season with very low - if not negligible - yields. Some very good wines were made. Economically the worst season in almost forty years.

Brix::pH::TA 24.9-25.5° (13.8-14.2° Baumé) :: 3.36-3.61 :: 7.4-8.6 g/l
 Vineyards::Clones Judd, McCutcheon, Other :: MV6, G5V15
 Harvest date 5-9 April 2002
 Yield 0.5 tonnes/ha (0.2 t/acre, ~3.0hl/ha)

The Winery...

Winemakers :: Richard McIntyre

Winemaking Macerated for 5 days pre-ferment. A 100% wild yeast ferment was completed (total 20 days on skins) before the wine was pressed and juice placed into 40% new and 60% old French oak barriques. 100% MLF in barrel and, after 17 months in oak, was lightly fined with egg white and bottled unfiltered.

Alcohol 14.0% (8.3 standard drinks/750ml bottle)
 Residual sugar Dry (0.59 g/l)
 Malolactic 100%
 Aging::Oak 17 months :: 40% new French oak (François Freres, Gillet)
 Production Bottled October 2003 :: cork
 Finished pH::TA 3.55 :: 6.2 g/l

The Tasting Room...

Release Date :: January 2005

Tasting notes In the glass the wine shows a bright intense garnet colour. On the nose, a combination of red and dark berry fruit, savoury roast meat, dried herbs and mushroom characters reflecting well the clonal selections. The combination of savoury, herbal notes and good acidity, yet ripe intense liqueur cherries and relatively high alcohol reflect both the overall coolness and the low yields of this unusual vintage. On the palate the wine is fine and well structured, showing cherry and raspberry fruit that is relatively restrained and supported well by fine-grained oak and fruit tannins, crisp acidity and glycerous alcohol. The wild yeast ferment has added a textural quality and complexing savoury notes to the wine and extended time in barrel has both softened and integrated the oak spice and fruit tannins. The finish is long and elegant. This wine shows very good intensity and complexity and will reward additional cellaring.

Food::Temperature A rich complex style that is perfect with rich, flavoursome dishes – coq au vin or confit duck with mushrooms. Serve at 14-17°C.

Best drinking Drinking well now, best 2008-2010

Reviews...

Powerful; distinctly riper and richer than the 10X Tractor; dark plummy flavours with some dislocation/dead fruit characters. Drink 2009.

92 :: James Halliday :: 2006 Australian Wine Companion

This is the best Pinot so far from this excellent, low-yielding site at Main Ridge on the Mornington Peninsula. It is perfumed, intense and full of luscious fruit and earthy delights. Drinking well now or until 2010.

Sally Gudgeon :: July 2005 :: *In The Black*

Slow Food Movement of Queensland Trophy for the Highest Pointed Pinot Noir

May 2005 :: Brisbane Wine Festival

Gold :: May 2005 :: Brisbane Wine Festival

Intense and complex cola, peat, earthy nose with a perfumed lift. Long, rich and fleshy in the mouth. Very ripe, almost raisined, fruit flavours. Good drinking now.

4 stars :: 2005 :: *Winestate Annual :: Best Wines of 2004*