



2004 10X Rosé



The Vineyard...

A very dry season with the hottest December on record. Dry, cool conditions prevailed over the growing season. Vintage was late but the fruit achieved optimum ripeness and flavour intensity.

Brix::pH::TA 24.2-24.5° (13.4-13.6° Baumé) :: 3.43-3.47 :: 8.1-8.3 g/l
 Vineyards::Clones Wallis, Judd :: D2V5, MV6
 Harvest date 14-21 April 2004
 Yield

The Winery...

Winemakers :: Alex White

Winemaking Fully mature Pinot Noir was crushed, chilled and allowed to macerate on its skins for 36 hours. The pink juice was then drained from the skins and cold settled prior to fermentation. After warming to room temperature the juice was inoculated with cultured yeast and fermented. After clarification and cold stabilization the wine was filtered and bottled.

Alcohol 13.8% (8.2 standard drinks/750ml bottle)
 Residual sugar 9.7 g/l
 Malolactic n/a
 Aging::Oak n/a :: n/a
 Production Bottled 18 October 2004 :: screwcap
 Finished pH::TA 3.59 :: 6.5 g/l

The Tasting Room...

Release Date :: October 2004

Tasting notes Vibrant salmon pink in colour this 100% Pinot Noir Rosé is crisp and fresh with excellent fruit weight and balance. A bright nose of strawberry and a touch of guava that develops on the palate, which is a refreshing mouthful of blueberry and raspberry fruit, pink grapefruit and a touch of Campari-like bitterness on the finish that refreshes the tastebuds and leaves you ready for more. Good mid-palate richness and concentration – all the hallmarks of the long mild ripening conditions of 2004.

Food::Temperature Serve chilled on a warm afternoon, with a platter of good smoked salmon and capers, or a hot salami pizza. Serve at 6-9°C.

Best drinking Drinking well now and through 2006

This is a stylish food-friendly rosé, made from pinot noir grown exclusively on Ten Minutes by Tractor's estate. It's a refreshing style with fine acidity perfectly offsetting soft sweetness, and some tropical fruits emerging on a long finish. Very good wine.

90 :: *Tyson Stelzer* :: 17 June 2005 :: www.tysonstelzer.com

Best Rosé – The colour and bouquet show some advanced development and perhaps a hint of wood age. That all makes it a complex, savoury style which has more depth of interest than many rosés. It's clean and intense and the low sugar level means it has a clean, dry finish and is food friendly.

Huon Hooke :: 1 March 2005 :: *Sydney Morning Herald Good Living*

If you enjoy first class rosés try this. This is the first rosé made by this Peninsula winery and it's a cracker. Made from 100% pinot noir, it's unusual as most pinot growers prefer to save fruit for more expensive reds than rosés. Fresh rose-petal nose, big fruit on long palate. Good acid balance.

Jeff Collerson :: 2 February 2005 :: *The Daily Telegraph*