



## 2004 Ten Minutes By Tractor Pinot Noir



### 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 24.4° (13.6° Baumé) :: 3.35 :: 8.9 g/l  
 Vineyards::Clones Judd :: 115  
 Harvest date 9 April 2004  
 Yield 3.5 tonnes/ha (1.4 t/acre, ~21.0hl/ha)

### The Winery...

Winemakers :: Richard McIntyre

Winemaking Fully destemmed, not crushed. Wild yeast ferment – 18 days on skins before pressing. Matured in 33% new French oak for 14 months before light egg white fining, no filtration and bottling under screwcap.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)  
 Residual sugar Dry (0.8g/l)  
 Malolactic 100%  
 Aging::Oak 14 months :: 33% new French oak (Seguin Moreau, Sirugue, Gillet, Rousseau)  
 Production Bottled 27 June 2005 :: screwcap  
 Finished pH::TA 3.57 :: 6.7 g/l

### The Tasting Room...

Release Date :: April 2006

Tasting notes A brilliant ruby garnet colour, with rich, savoury nose that unfolds slowly to reveal the fragrance of ripe peppery raspberries, truffle mushrooms and earthy notes. Firm and savoury on the palate, with dark fruit and spice layered over firm silky tannins and crisp acid on the finish. Long and complex already, this wine will develop deeper complexity with cellaring.

Food::Temperature Drink with rare roast pigeon breast on spiced lentils. Serve at 14–17°C.  
 Best drinking Drinking well now and will reward cellaring through 2008-2012

### Reviews...

Lifted nose, very savoury fruit. Liquorice notes and very fresh acidity that enlivens the whole. Drink 2006-11.

17 :: Jancis Robinson :: March 2009 :: [www.jancisrobinson.com](http://www.jancisrobinson.com)

This is soft, fine and light. It is elegant and has superb oak handling that contributes the wonderful texture. This has supple, refined and lingering fruit flavours and a lovely finish.

18.2 :: John Jens :: 5 December 2006 :: *Western Suburbs Weekly*

This intriguingly named vineyard is one of the new breed of Mornington vigneroners which are helping to take the production of pinot noir in the region to a new level. It is fragrant, delicate and light-bodied with intense red cherry and spice flavours, succulent and silky smooth and finishes gentle and long. This excellent example of pinot shows elegance, finesse and balance. A wine for contemplation.

4.5 stars :: Peter Forrestal :: 24 October 2006 :: *Bulletin*

By a long shot, the best wine I have seen from this producer. This is fabulous. Extreme persistence, an attractive mix of sweet and savoury fruit characters, lots of perfume on the nose and a deep core of varietal flavour in the mouth. A very minor lift of mint is the only flaw - but the wine carries it. Drink: 2006-2012. 94 points.

94 :: Campbell Mattinson :: 4 October 2006 :: *Winefront*

This delicious Mornington Peninsula pinot was made by an expert in the Burgundy varieties, Rick McIntyre of Moorooduc Estate, using 100 per cent wild ferment and 33 per cent new oak. The bouquet is beguiling with strawberry conserve, foresty whole-bunch ferment and black cherry nuances. The palate is where it really sings: while there's succulent sweet fruit and gorgeous texture, it also has finesse and delicacy combined with intensity and length. The balance and harmony strike a chord that keeps you coming back for more.

95 :: Huon Hooke :: 15 August 2006 :: *Sydney Morning Herald Good Living*

Fragrant red fruits; more length and a brighter array of plum, strawberry and cherry than the 10X; good oak. Drink 2011.

92 :: James Halliday :: 2007 *Australian Wine Companion*