



## 2004 Ten Minutes By Tractor Tempranillo



### 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 27.2° (15.1° Baumé) :: 3.62 :: 7.0 g/l  
 Vineyards::Clones Wallis :: D8V12  
 Harvest date 28 April 2004  
 Yield 1.6 tonnes/ha (0.6 t/acre, ~9.6hl/ha)

### The Winery...

Winemakers :: Alex White

Winemaking After small batch fermentation, 33% of the wine was aged in 100% new French oak for 11 months.  
 Alcohol 14.6% (8.6 standard drinks/750ml bottle)  
 Residual sugar Dry (1.4 g/l)  
 Malolactic 100%  
 Aging::Oak 11 months :: 33% new French oak  
 Production Bottled 25 March 2005 :: cork  
 Finished pH::TA 3.72 :: 6.9 g/l

### The Tasting Room...

Release Date :: June 2005

Tasting notes This wine shows classic cool climate Tempranillo characters and structure. Mid garnet in colour with a strongly varietal nose of morello cherry, plum, tobacco and a touch of strawberry and rose petals. On the palate the wine is full-bodied and well balanced, with savoury plummy fruit and a touch of spice, some juicy fruit jube characters on the mid palate with fine tannins and cleansing acid on the finish. A mouthwatering, fruity wine.

Food::Temperature Perfect for quaffing with grilled lamb or beef, or perhaps a little paella! Serve at 13–16°C.  
 Best drinking Drinking well now and through 2008

### Reviews...

Savoury, minty, leafy and, above all, spicy aromas; light to medium-bodied; some pretty good French oak helps the wine along. Drink 2008.  
*89 :: James Halliday :: 2007 Australian Wine Companion*