



## 2005 10X Pinot Noir



### The Vineyard...

Good winter rains, with follow-up rainfall during spring through to January. Perfect weather through the second half of February until well into April meant an early vintage. Acid and flavour development were excellent.

Brix::pH::TA 23.0-25.3° (12.8-14.1° Baumé) :: 3.20-3.51 :: 6.8-8.4 g/l

Vineyards::Clones Wallis, Judd, McCutcheon :: MV6, G5V15, 115

Harvest date 1-7 April 2005

Yield 2.82 tonnes/ha (1.1 t/acre, ~16.9hl/ha)

### The Winery...

Winemakers :: Richard McIntyre & Martin Spedding

Winemaking Grapes were hand-harvested and 100% wild yeast fermented in 25% new French oak barriques. The wine was aged for 11 months in barrel.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)

Residual sugar Dry (0.17 g/l)

Malolactic 100%

Aging::Oak 11 months :: 25% new French oak

Production Bottled 3 March 2006 :: screwcap

Finished pH::TA 3.60 :: 6.5 g/l

### The Tasting Room...

Release Date :: November 2006

Tasting notes This elegant wine, bright garnet in colour, shows complex, fragrant aromatics of freshly macerated red berries and framboise, with hints of oriental five spice and forest floor on the nose. Delicately balanced berry fruit and secondary earthy spice on the palate; fine acidity and firm, yet silky tannins. A luscious, velvet textured wine, with good complexity and a long finish.

Food::Temperature Perfect with a wild mushroom ragout, or char grilled quail with a warm salad of oven baked beetroot. Serve at 13-16°C.

Best drinking Drink now and through 2012

### Reviews...

Very good purple-red hue; fragrant, spicy, stemmy notes intermingle with small red fruits; good length. Drink to 2012.

93 :: James Halliday :: 2008 Australian Wine Companion