



2005 Ten Minutes By Tractor Tempranillo



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 24.1-24.6° (13.4-13.7° Baumé) :: 3.60-3.9 :: 6.2-7.4 g/l

Vineyards::Clones Wallis, McCutcheon :: D8V12

Harvest date 21 April 2005

Yield 3.9 tonnes/ha (1.6 t/acre, ~23.4hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding

Winemaking Macerated for 5 days pre-ferment. A 100% wild yeast ferment was completed (total 25 days on skins) before the wine was pressed and juice placed into 40% new French oak barriques. 100% MLF in barrel and, after 10 months in oak and tank, was lightly fined with egg white and bottled unfiltered.

Alcohol 13.8% (8.2 standard drinks/750ml bottle)

Residual sugar Dry (0.11 g/l)

Malolactic 100%

Aging::Oak 10 months :: 40% new French oak (Sirugue)

Production Bottled 3 March 2006 :: screwcap

Finished pH::TA 3.65 :: 6.6 g/l

The Tasting Room...

Release Date :: April 2006

Tasting notes Bright ruby garnet in colour, this wine shows vibrant plum and raspberry fruit, with some savoury aniseed and clove spice, smoky notes and a restrained oak spice backbone. On the palate, the wine is firm and finely structured, with some berry fruit, savoury meaty notes, fine acidity and intense grippy tannins hold this wine together.

Food::Temperature A delightful match to roast lamb, or a platter of finest jamon and roast capsicums. Serve at 13-16°C.

Best drinking Drinking well now and through 2011