



## 2006 Ten Minutes By Tractor Pinot Noir



### The Vineyard...

A warm moist spring with average fruit set was followed by warm to very hot weather over summer. Ripening accelerated under such intense growing conditions. Cooler weather arrived in February but vintage was still earlier than usual. Yields were lower than usual but the overall quality is excellent with fruit of lovely concentration and flavour development.

Brix::pH::TA 22.9-24.7° (12.7-13.7° Baumé) :: 3.28-3.57 :: 6.9-8.2 g/l  
 Vineyards::Clones Wallis, McCutcheon :: MV6  
 Harvest date 22-30 March 2006; hand picked  
 Yield 3.24 tonnes/ha (1.3 t/acre, ~19.4hl/ha)

### The Winery...

Winemakers :: Richard McIntyre & Martin Spedding  
 Winemaking 100% destemmed. Macerated for 5 days pre-ferment. A 100% wild yeast ferment was completed (total 20 days on skins) before the wine was pressed and juice placed into 40% new and 60% old French oak barriques. 100% MLF in barrel and, after 16 months in oak, was lightly fined with egg white and bottled unfiltered.  
 Alcohol 13.8% (8.2 standard drinks/750ml bottle)  
 Residual sugar Dry (0.36 g/l)  
 Malolactic 100%  
 Aging::Oak 16 months :: 33% new French oak  
 Production Bottled 3 August 2007 :: screwcap  
 Finished pH::TA 3.48 :: 6.2 g/l

### The Tasting Room...

Release Date :: June 2008  
 Tasting notes Translucent garnet in colour this wine has a delightfully perfumed nose of red rose petals, pomegranate, griotte cherries and raspberries. Red fruit is joined by clove and star anise spice on the palate, with firm fine acid and tannins and a silky mid-palate texture. Elegant, yet with great structure, complex and long.  
 Food::Temperature A wine to savour with roast pigeon or partridge. Serve at 14–17°C.  
 Best drinking Will age well through 2013-2016

### Reviews...

This is juicy and silken, flavoursome enough and yet light on its feet too. Cherries, sap, smoke and sawdusty French oak. It's fairly generous and fruit-forward - we wouldn't be putting this in the cellar, despite its quality. Drink 2009-11.

*93 :: Campbell Mattinson & Gary Walsh :: June 2009 :: The Big Red Wine Book 2009/10*

More developed than McCutcheon; light bodied, savoury, spicy wine, its strength lying in its length; for the purist. Drink to 2012.

*91 :: James Halliday :: August 2008 :: 2009 Australian Wine Companion*

A proven source of fine wine. Great vigour and delicacy of fruit with a hint of undergrowth and mushrooms. Really interesting and complex.

*17.5 :: Jancis Robinson :: 15 February 2008 :: www.jancisrobinson.com*