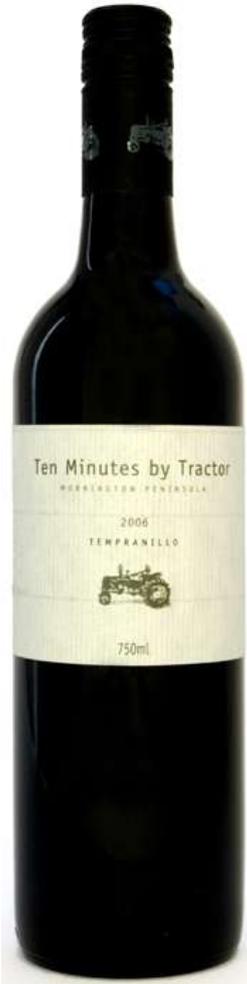


2006 Ten Minutes By Tractor Tempranillo



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 24.3° (13.5° Baumé) :: 3.60 :: 6.8 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: CL770, D8V12
 Harvest date 13-27 April 2006; hand picked
 Yield 3.13 tonnes/ha (1.3 t/acre, ~18.8hl/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 33% new French oak barriques and hogshead. 100% MLF in barrel and, after 12 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 (0.16 g/l)
 Malolactic 100%
 Aging::Oak 12 months :: 33% new French oak
 Production Bottled 4 May 2007 :: screwcap
 Finished pH::TA 3.52 :: 6.5 g/l

The Tasting Room...

Release Date :: Available June 2008

Tasting notes Bright cherry garnet in colour with a lush cherry and plum fruit nose, with hints of tobacco spice and new leather. Crunchy red plum and cassis on the palate, with firm acid and soft tannins. A juicy, rounded wine that will develop more savoury complexity.

Food::Temperature Perfect with roast lamb. Serve at 13–16°C.
 Best drinking Drinking well now or will develop more savoury complexity with 2-4 years age