MORNINGTON PENINSULA



2007 10X Pinot Noir

The Vineyard...

A dry winter was followed by a cool spring and early budburst. Some vineyards were hit by frost and hail reducing potential crop load. Poor fruit set was reported throughout the region. Summer was warm with intermittent rainfall in December and January. A low yield with small concentrated berries.

Brix::pH::TA 23.4-24.9° (13.0-13.8° Baumé) :: 3.37-3.55 :: 5.7-7.8 g/l Vineyards::Clones Wallis, Judd, McCutcheon :: MV6, 114, 115, D2V5, G5V15

Harvest date 14-20 March 2007; hand picked

Yield 2.34 tonnes/ha (0.9 t/acre, ~14.0hl/ha)

The Winery... Winemakers :: Richard McIntyre & Martin Spedding

Winemaking 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 30% new and 70% old French oak barriques. 100% MLF in barrel and, after 12 months in oak, was lightly fined with egg white and bottled unfiltered.

Alcohol 14.0% (8.3 standard drinks/750ml bottle)

Residual sugar Dry (0.48 g/l)
Malolactic 100%

Aging::0ak 12 months :: 30% new French oak Production Bottled 13 March 2008 :: screwcap

Finished pH::TA 3.44 :: 7.1 g/l

The Tasting Room... Release Date :: June 2008

Tasting notes Bright, translucent ruby garnet in colour with lovely overt raspberry and blueberry fruit and Asian

spice on the nose. The palate is bursting with crunchy red berry fruit, coffee beans and spice,

balanced by fresh acidity and firm, silky tannins. Long and intense finish.

Food::Temperature Perfect with crispy skinned quail. Serve at 13–16°C.

Best drinking Drinking well now and will age well for 3-5 years

Reviews...

Great colour; a great example of grace and power; fine cherry, plum and a touch of game on the bouquet; the palate builds from start to finish, with fine and precise fruit, framed by complex aromas and flavours that will gather momentum over the next few years; long, luscious and showing velvet-like quality on the finish. Drink to 2015.

96 :: James Halliday :: August 2009 :: 2010 Australian Wine Companion

There's a smoky character to this that is most appealing as a young wine. Indeed, despite what was generally regarded as a "challenging" vintage in these parts, this has turned out bonza, with lots of tangy flavour and juicy, satisfying length. We couldn't stop smacking our lips together after each gulp - the wine almost demands you do it. Barbecued pork would be great with it. Drink 2009-11.

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

100 Best Australian Wines 2009

With showy (almost slutty) fruit intensity and a 'near-Barbera-like' palate, 10X is about as boisterous and marauding as this variety has ever been. Welcome this frat-house Pinot with open arms though, as long as you inviter its sage uncle, 2006 McCutcheon Vineyard Pinot Noir as a chaperone. You will then see that TMBT has got all of the bases covered for this awsome grape.

The 50 Top New World Pinot Noirs

Tractor's baby Pinot is chunky, bold and dark and is a joy to drink even though it's a little like a headstrong teenager on a Friday night jamboree. Now-2012.

17 :: Matthew Jukes :: June 2009 :: Decanter

Ten Minutes By Tractor's quality focus has made it one of the Mornington Peninsula's best chardonnay and pinot noir producers. This pinot hasd cherry liqueur, spice and undergrowth aromas, with a whisper of oak skilfully applied. There's succulent, fresh flavour and a finely textured palate, tangy acidity and a long finish.

4.5 stars :: Ralph Kyte-Powell :: 27 January 2009 :: The Age Epicure

