



## 2008 10X Pinot Noir



### The Vineyard...

Adequate rainfall during winter and spring replenished soil moistures and kicked off the growing season really well. Cool to mild conditions during October and November followed by a warmish December were next to ideal. Timely rainfall in December freshened up the vineyards. A burst of heat in January and an extended period of heat in early March accelerated the vintage, though not negatively; in fact, excellent vintage conditions allowed above average yields without impacting quality or Main Ridge characteristics.

Brix::pH::TA 22.6-24.7° (12.6-13.7° Baumé) :: 3.20-3.59 :: 6.2-10.8 g/l  
 Vineyards::Clones Wallis, Judd, McCutcheon :: MV6, 777, 115  
 Harvest date 11-21 March 2008; hand picked  
 Yield 6.51 tonnes/ha (2.6 t/acre, ~39.1hl/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 19 days on skins) before the wine was pressed and juice placed into 26% new and 74% old French oak barriques. 100% MLF in barrel and, after 9 months in oak, was bottled unfiltered after a light egg white fining.  
 Alcohol 13.5% (8.0 standard drinks/750ml bottle)  
 Residual sugar Dry (0.34 g/l)  
 Malolactic 100%  
 Aging::Oak 9 months :: 26% new French oak (medium toast Allier & Tronçais from François Freres & Sirugue)  
 Production Bottled 23 February 2009 :: screwcap  
 Finished pH::TA 3.56 :: 6.2 g/l

### The Tasting Room...

Release Date :: June 2009  
 Tasting notes Vibrant cherry red. Highly fragrant and expressive bouquet, with light and dark cherry fruit and a touch of Asian all-spice. Light-bodied with seamless mouthfeel, showing expansive fruit ranging from cherry through to plum, a touch of earth and a core of sweet red fruit; all of the fruit is drawn out evenly with some nice complex char from the well-handled oak, while the poised acidity provides freshness and line on the finish.  
 Food::Temperature Lightly char-grilled quail, cold meats and a warm summers day, would be the perfect accompaniment. Serve at 13-16°C.  
 Best drinking Ready to drink now but 6 months of further bottle age will see more weight develop; ideal to enjoy 2010-13

### Reviews...

I was talking about 'bitterness' in wine with some folks on the weekend – when someone said, 'Now that I drink a lot more coffee, I'm a lot more partial to bitterness in both food and wine'. I thought, hel-bloody-luljah. Greenness is almost never a good thing, but bitterness (in the context of ripeness) is the next big frontier for fine Australian wine. I was reminded of this because this wine is quite bitter. It has bright, attractive, sweet-sour cherry fruit flavour but a hazelnut-like bitterness swings authoritatively through the finish. It's dry and quite lengthy, tannic but not excessively so. It's a boney, bitter wine and I enjoyed spending time with it quite a bit. It needs a bit more flesh, but its style is excellent. Drink: 2010-14

91 :: *Campbell Mattinson :: October 2010 :: Winefront*

Has all the precision, focus and brightness that marks well made Mornington Peninsula pinots, the flavours of plum and black cherry, the tannins firm but fine. Drink 2015.

94 :: *James Halliday :: July 2010 :: 2011 Australian Wine Companion*

All too often the term "elegant" is abused by wine writers and substituted for "light". This wine is elegant in the true sense. It is finely structured, delivers an almost ethereal bouquet, has a silky texture and finishes long, but it is in no way a big purple coloured pinot. Bravo!

*Outstanding :: December 2009 :: Winewise*