



Tasting Notes 2009 10X Pinot Gris



Vintage	Ironically, for a season that will be remembered for the devastation caused by the February 2009 bushfires, it was cool weather that defined the vintage "up the hill". Budburst was excellent but in mid November, just as flowering commenced, through into December, cool wet weather meant flowering and fruit set was poor resulting in very low yields. Main Ridge was less effected by the intense heat from mid January to early February; the rolling hills tend to hide the vines from afternoon heat loads and our predominately east-west running rows were less exposed to the extreme afternoon heat which caused most damage. The end result was low yields, great balanced acidity and intense flavours.
Brix :: pH :: TA	22.3-23.4° (12.4-13.0° Baumé) :: 3.34-3.40 :: 7.5-7.8 g/l
Vineyards :: Clones	Wallis, Spedding, Northway Downs :: D1V7
Harvest date :: Yield	25-31 March 2009; hand picked :: 3.48 tonnes/ha (1.4 t/acre, ~20.9hl/ha)
Winemaking	The grapes were hand harvested, whole bunch pressed to tank, then the unsettled juice racked to old French oak for fermentation. 100% wild yeast ferment with partial MLF. 8 months in barrel with regular lees stirring before a light gelatine fining and filtration at bottling.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	8 months :: old French oak
Malolactic	Partial
Residual sugar	Dry (0.62 g/l)
Finished pH :: TA	3.41 :: 5.3 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	426 cases :: bottled 10 December 2009 :: screwcap
Release date	January 2010

TASTING NOTES

Light, bright gold; this wine consistently provides an elegant framework of white fruit, such as pear and the merest hint of nectarine, offset by a slight floral lift; the palate offers depth of personality, with a juicy/fleshy mid-palate cleaned up with ease by fine acidity, and some interesting nutty highlights; there is an intriguing mineral core to the fruit that persists for a considerable time on the finish. The forward nature of this wine indicates early drinking will be ideal but the acidity provides more cellaring potential.

Food :: Temperature	A versatile food wine: perfect with egg and cheese based dishes, charcuterie, seafood and poultry. Serve at 10-13°C.
Best drinking	Now-2013

REVIEWS

Deep colour; a complex and savoury combination of pear, spice and lightly toasted almonds; generous and fleshy on the palate, with a savoury nutty conclusion from the oak maturation.

90 :: James Halliday :: July 2010 :: 2011 Australian Wine Companion