



## Tasting Notes 2010 McCutcheon Pinot Noir



**Vintage** 2010 was a kind vintage beginning with good winter and spring rainfall, warm temperatures through August and September saw good budburst. Although October was marginally cooler than usual. November and December warmed up providing perfect conditions for the “Grand Growth” phase (a rapid growth phase which begins when the plant switches from vegetative to reproductive mode) and also for flowering and fruit set. February and March were warmer than average and the ripening period rolled along without any great concern, resulting in an early vintage with very high quality fruit.

**Vineyards :: Clones**

McCutcheon :: MV6 [Ridge Block]

**Harvest date :: Yield**

Hand picked 23 March 2010 :: 3.0 tonnes/ha (1.2 t/acre, ~18.0hl/ha)

**Brix :: pH :: TA**

23.8° (13.2° Baumé) :: 3.51 :: 8.4 g/l

**Winemaking**

The fruit was hand harvested and, on arrival at the winery, 100% destemmed. A 5 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 20 days on skins). Following pressing and a short settling period the wine was transferred to both new (25%) and old French oak barriques. Undergoing a natural 100% MLF with the onset of warmer temperatures in spring, the wine was then bottled unfiltered and unfiltered following a total of 14 months of oak maturation.

**Winemakers**

Richard McIntyre & Martin Spedding

**Aging :: Oak**

14 months :: 25% new French oak (medium toast Allier from Sirugue & François Frères)

**Malolactic**

Complete

**Residual sugar**

Dry (0.47 g/l)

**Finished pH :: TA**

3.66 :: 6.9 g/l

**Alcohol**

13.5% (8.0 standard drinks/750ml bottle)

**Production**

193 dozen :: bottled 16 September 2011 :: screwcap

**Release date**

June 2012

### TASTING NOTES

Different site, different wine; this is totally distinct from both the Wallis and Judd Pinots. Compared to the Wallis, this is a much bigger boned wine, still tilted towards mouthwatering savouriness but with greater fruit weight and presence. It also smells the freshest of the three single vineyard wines, in the sense that it shows the most succulent, snapped cactus notes. The nose is all about crunchy red fruits, sap, spiced oak and nuts. As with all the 2010 Pinots, this is already quite resolved in terms of its aroma profile, with none of the awkwardness that can hold young wines back for a few months, or years.

The palate structure is fresh and fabulous, with plenty of acid and grip through the palate. Flavours are full, vital and clearly defined right down the line. This wine remains strong from start to finish, from an entry with firm impact through a focused, bright middle palate and sparkling after palate. The tannins are present and more of an influence here than on the Wallis. Edges of seductive sweetness continue through the finish, in keeping with the generally fleshier vibe of this wine.

If the Wallis is somewhat of a chilly modernist, all warm materials but hard lines, the McCutcheon seduces with more of a humanist profile - satiny, sexy, curvaceous - without losing any musculature and definition.

Julian Coldrey [April 2012, commissioned by TMBT]

**Food :: Temperature**

Spend an afternoon with this wine and a gorgeous selection of charcuteries. Serve at 14–17°C.

**Best drinking**

Now-2023

### REVIEWS

As with the rest of the Ten Minutes by Tractor single vineyard range, this feels like a super premium wine, with a certain sensuality to this Pinot in particular – on both nose and palate – that makes it stick out amongst the other Ten Minutes by Tractor Pinots. It feels riper, sexier, fuller and bigger (and is all the better for it) making it my favourite Pinot of the range. Handpicked and 100% destemmed, this had a 5 day maceration and was then wild fermented with a short post-ferment maceration for a total of 20 days on skins. 25% new oak, 14 months in barrel, bottled unfiltered and unfiltered. Just 193 dozen made. It smells alive too – sappy and plummy, with warm plum and raspberry coulis fruit. Quite forward on the nose, ripe and already open, curvaceous and full. Strong sappy tannins and dry meaty extract on palate suggest the maceration served its purpose well, giving this more masculine edges without harshness. I can't fault the tannins actually, nor is there much to quibble about this serious, structured yet also perfectly detailed meaty Mornington Pinot. Superb wine. Drink: 2013-2018+

95 :: Andrew Graham :: March 2013 :: ozwinereview.com