



Tasting Notes 2011 10X Pinot Noir



Vintage	After a decade of warm and dry conditions the 2011 vintage broke the drought with over 600 mm of rain during the growing season versus an average of 350mm, the cool and wet conditions resulted in our latest harvest on record (16 April v 2 April average). Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening (our longest veraison interval, 68 days v 57 day average).
Vineyards :: Clones	Coolart Road (60%), Wallis (23%), McCutcheon (10%), Judd (7%) :: MV6 (50%), 115 (28%), 777 (11%), Pommard (4%), G5V15 (4%), 114 (3%)
Harvest date :: Yield	Hand picked 2-19 April 2011 :: 3.2 tonnes/ha (1.3 t/acre, ~19.2hl/ha)
Brix :: pH :: TA	21.6-23.6° (12.0-13.1° Baumé) :: 3.36-3.72 :: 7.4-10.1 g/l
Winemaking	The fruit was hand harvested through early-mid April and, on arrival at the winery, 100% destemmed. A 4-6 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 17-22 days on skins). Following pressing and a short settling period the wine was transferred to both new (16%) and old French oak barriques. Undergoing a natural 100% MLF with the onset of warmer temperatures in spring, the wine was then bottled lightly fined and filtered following a total of 10 months of oak maturation.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	10 months :: 16% new French oak (medium toast Allier & Tronçais from François Freres, Sirugue & Chassin)
Malolactic	Complete
Residual sugar	Dry (0.31 g/l)
Finished pH :: TA	3.53 :: 6.4 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	2670 cases :: bottled 10 March 2012 :: screwcap
Release date	June 2012

TASTING NOTES

Of all the 2011 10X releases, this is the prettiest, most immediately seductive wine, fully benefitting from the cool, wet 2011 vintage.

Take a moment to admire the wine's bright, vivid red colour before smelling. The nose is complex for such a youngster, showing a range of aromas including crunchy red berries, cured meats and some darker, more savoury aromas. Although this is an entry level wine in the portfolio, there is nothing low end about the approach, which offers real stylistic consistency with the Estate and Single Vineyard wines, if not their extra levels of detail and complexity.

The palate is savoury on entry, showing dark, firm flavours and bright, fresh acid. A firm line of fresh red fruit and tart berry skins emerges, which underlines the savoury dimensions and creates lovely tension between dark and pretty flavours. This interplay, combined with textural acid and a lovely, raspy texture makes this wine both sophisticated and immediately appealing. It's the kind of wine one might open on a weeknight as a little reminder that pleasure isn't only to be had when the week is done.

Food :: Temperature	Drink with pan fried kangaroo fillet. Serve at 13–16°C.
Best drinking	Now-2015