



Tasting Notes 2013 Wallis Pinot Noir



Vintage	After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage. A vintage of extremes - our wettest ever dormant interval; second driest flouaison and veraison intervals; hottest ever veraison interval.
Vineyards :: Clones	Wallis (100%) :: MV6 (70%) [Middle Block], 115 (30%) [Piano Block]
Harvest date :: Yield	Hand picked 12-13 March 2013 :: 3.3 tonnes/ha (1.3 t/acre, ~19.8hl/ha)
Brix :: pH :: TA	24.1-24.2° (13.4-13.4° Baumé) :: 3.5-3.58 :: 6.2-7.2 g/l
Winemaking	Hand harvested in mid March and, on arrival at the winery, 100% destemmed. A 4-6 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 20-21 days on skins). Following pressing and a short settling period the wine was transferred to 27% new French oak barriques. After a natural 100% MLF with the onset of warmer temperatures in spring, the wine was bottled unfiltered and unfiltered following a total of 15 months of oak maturation.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	15 months :: 27% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Complete
Residual sugar	Dry (0.7 g/l)
Finished pH :: TA	3.43 :: 6.4 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	277 dozen :: bottled 1 September 2014 :: screwcap
Release date	June 2015

TASTING NOTES

As with the Chardonnays, the single vineyard Pinot Noirs clearly draw out differences in site. No one tasting this alongside the McCutcheon Pinot Noir (and you are encouraged to taste in this way) could mistake one for the other, such are their contrasts. The beauty of the Ten Minutes by Tractor project.

There's a lithe, sinewy movement to the aroma that immediately marks this as a Wallis Pinot Noir. Warm vintage conditions have given it a certain darkness of fruit, yet the wine's overriding character is perhaps more site-specific, in that it never loses an ounce of restraint, despite its ripe flavours. This is a great example of how vintage and site come together to produce unique wines.

This fairly dances into the mouth with a sprightly elegance. If one imagines the shapeliest leg stepping lithely from an expensive car, that's a clue to the attitude this wine displays on entry. It remains a fairly linear wine, a function of youth as much as character, as it moves down the line, and the wine never strays above light to medium bodied. Fruit is in the red berry spectrum in the mouth, and there's positive input from spiced, toasty oak too. But such coiled intensity and reserve; this is certainly one to give some time, or at least a good decant, to see what it's capable of.

Julian Coldrey [April 2015, commissioned by TMBT]

Food :: Temperature	When matching this wine, take care not to overwhelm it with food that will obscure its delicacy. Lamb would be ideal. Serve at 14-17°C.
Best drinking	2015-2025