



## Tasting Notes 2014 10X Pinot Gris



**Vintage** The 2014 vintage was one of the lowest yielding on record. This was the result of the cold and wet conditions in mid November 2013 that seriously impacted fruit set during flowering. The cool, wet spring was followed by a warm and dry summer which, together with the low yields (our Pinot Noir and Chardonnay averaged 2.3 t/ha or less than 1 t/acre), resulted in great concentration and flavour.

**Vineyards :: Clones** Spedding (47%), Osborn (33%), Wallis (20%) :: D1V7 (100%)  
**Harvest date :: Yield** Hand picked 11 March 2014 :: 2.0 tonnes/ha (0.8 t/acre, ~12.0hl/ha)

**Brix :: pH :: TA** 23.0-23.5° (12.8-13.1° Baumé) :: 3.32-3.38 :: 7.8-8.5 g/l

**Winemaking** Grapes were hand-harvested during early March, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old French oak barriques. The stirring of yeast lees throughout an 8.5 month maturation in barrel and a partial malolactic fermentation in spring preceded a light fining and filtration before bottling.

**Winemakers** Jeremy Magyar, Richard McIntyre, Martin Spedding

**Aging :: Oak** 8.5 months :: old French oak barriques

**Malolactic** Partial (44%)

**Residual sugar** Dry (0.82 g/l)

**Finished pH :: TA** 3.23 :: 7.0 g/l

**Alcohol** 13.5% (8.0 standard drinks/750ml bottle)

**Production** 297 dozen :: bottled 22 January 2015 :: screwcap

**Release date** June 2015

### TASTING NOTES

Although its Pinot Noirs and Chardonnays shine, some of the most adventurous, involved winemaking is reserved for the aromatic whites in Ten Minutes by Tractor's portfolio. This wine, for example, showcases a range of techniques from a solids ferment in barrel to malolactic fermentation. Indeed, it demonstrates a level of winemaking engagement rare with this variety.

None of which would matter if these techniques didn't add something interesting and beautiful to the finished wine. On smelling, it's immediately obvious the level of complexity that has been achieved. For a fairly neutral variety, this shows a wide range of notes, from soft pear flesh to the sort of struck match accord that acts as an exotic seasoning to core fruit notes. A soft hint of butterscotch brings up the rear and harmonises the overall aroma profile.

In the mouth, a remarkable textural experience moving from plush velvet to the prickle of a cat's tongue and back again. Indeed, this feels so good one is tempted to keep drinking purely to experience its texture over and over. Intensity of flavour, though, is impossible to ignore, bringing as it does fresh pear skin and basil, along with more savoury undercurrents. The whole finishes dry and chalky, with a lick of salted caramel. This will surprise a lot of Pinot Gris drinkers, and one is advised not to underestimate its demands as a food wine.

Julian Coldrey [April 2015, commissioned by TMBT]

**Food :: Temperature** Pair it with something a little spicy, something Asian would be perfect. Serve at 10–13°C.  
**Best drinking** 2015-2020