



## Tasting Notes 2015 McCutcheon Pinot Noir



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	McCutcheon (Ridge Block 100%) :: MV6 (100%)
Harvest date :: Yield	Hand picked 25 March :: 3.64 tonnes/ha (1.5 t/acre, ~21.8hl/ha)
Brix :: pH :: TA	23.2° (12.9° Baumé) :: 3.35 :: 7.9 g/l
Winemaking	Grapes hand-harvested in late March and, on arrival at the winery, 100% destemmed. A 7 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 21 days on skins). Following pressing and a short settling period the wine was transferred to 22% new French oak barriques. After a natural 100% MLF with warmer temperatures in spring, the wine was bottled unfiltered and unfined following a total of 15 months of oak maturation.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	15 months :: 22% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Complete
Residual sugar	Dry (0.23 g/l)
Finished pH :: TA	3.50 :: 5.8 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	216 dozen :: bottled 30 August 2016 :: screwcap
Release date	March 2017

### TASTING NOTES

The only challenge with this McCutcheon Pinot Noir is that it is still so backward. It is, without a doubt, the most structured of the single vineyard releases. Here, the fruit tends towards dark cherry, the flavours cutting deeper into the wine and driving the palate along with its brooding intensity. Dark, muscular and sappy with drying tannins a centrepiece, this has an unmistakeable truffled complexity. Impressive wine, with an impressive future ahead.

Andrew Graham [February 2017, commissioned by TMBT]

Food :: Temperature	This could take red meat, with the tannins to match. That said, a classic coq au vin with some extra saucisson (for flavour) would work perfectly. Serve at 14–17°C.
Best drinking	2017-2027

### REVIEWS

Pinot grabbing you with two hands. And in a way, I just want it to keep squeezing tight. Lovely wine. Dark fruit. Firmish and deep. Flashes of cola and spice. Some earth and twig. There's a tension evident - caged lion like. Time will soften it a treat - a decade in the bag here, easy. A gentle savoury appeal rolls through but the contoured acid keeps the line and length in check. Hard to say no to more here. Drink now to ten years.

94 :: *Steve Leszczynski :: April 2017 :: qwinereviews.com*

A light red with crimson hues in colour, the nose is steeped in dark cherry with lifted sap and spice notes that grow in stature with time in the glass. You are met with a density of dark cherry fruit on the palate with equal measure of drying tannins that meld beautifully with tight grained french oak that provides a sheath of richness and brown spice. The length to finish is impressive, showcasing tightly bound dark cherry fruit with lingering earthen notes. This will live for a long time. Drink 2017-2030.

95 :: *Patrick Eckel :: April 2017 :: winereviewer.com.au*

A backward, brooding, reserved pinot noir. A muscular one too. This is all stewy, savoury and spicy, a whisper of smoky oak used as a gentle, finishing touch. It's like looking over a valley all covered in mist; it's deep and impressive, you just know it is, but it's not in a mood to really show itself. You can see this developing slowly, and well. Drink 2020-2025+.

94 :: *Campbell Mattinson :: April 2017 :: winefront.com.au*

This is among the best pinot noirs I've tasted from the Mornington Peninsula to date. Fresh from a blind tasting of older Burgundies, frankly it would have fitted comfortably among the Côte de Nuits premier crus. The 2015 vintage of the McCutcheon has aromatics of iron, blood, cherries and that beguiling pinot noir character. The palate is mid weight and has a stoney core that provides a good foil to its fruit. Delicious and well balanced pinot noir. Drink: now-2024.

*Very Good :: Sean Mitchell :: March 2017 :: grapeobserver.com*