



## Tasting Notes 2016 McCutcheon Pinot Noir



**Vintage** After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest: 21 days shorter than average). The result was a dry and warm vintage with good yields.

**Vineyards :: Clones** McCutcheon (Ridge Block 100%) :: MV6 (100%)

**Harvest date :: Yield** Hand picked 17 March 2016 :: 2.94 tonnes/ha (1.2 t/acre, ~17.6hl/ha)

**Brix :: pH :: TA** 22.7° (12.6° Baumé) :: 3.33 :: 5.6 g/l

**Winemaking** Grapes hand-harvested in mid March and, on arrival at the winery, 100% destemmed. A 3-7 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 15-25 days on skins). Following pressing and a short settling period the wine was transferred to 25% new French oak barriques. After a natural 100% MLF with warmer temperatures in spring, the wine was bottled unfiltered and unfiltered following a total of 12 months of oak maturation.

**Aging :: Oak** 12 months :: 25% new French oak barriques (medium toast; very tight grain; François Frères)

**Malolactic** Complete

**Residual sugar** Dry (0.30 g/l)

**Finished pH :: TA** 3.47 :: 5.6 g/l

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

**Production** 196 dozen :: bottled March 2017 :: screwcap

**Release date** March 2018

### TASTING NOTES

The McCutcheon Vineyard typically delivers one of the most classic Mornington Pinot expressions and it doesn't disappoint here. Interestingly, the acidity here has that mouthfeel 'fizz' you see in Burgundy, a nod to the perfect balance of McCutcheon. It's a wine that is still unveiling in bottle, the hints of black pepper and blackberry hinting at the balance lying below, the tannins not aggressive, but a presence. The very model of a modern Mornington Pinot.

Andrew Graham [February 2018, commissioned by TMBT]

**Food :: Temperature** A trademark style and a wine commanding a traditional match. Duck breast with fresh figs. Serve at 14–17°C.

**Best drinking** 2018-2028

### REVIEWS