



## Tasting Notes 2017 Estate Pinot Noir Down The Hill



**Vintage** Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March. Yields are down because of the problems around flowering but summer and early autumn saw long, slow ripening – perfect for our Pinot Noir and Chardonnay.

**Vineyards :: Clones** Coolart Road (100%) :: MV6 (90%), 115 (6%), 777 (4%)  
**Harvest date :: Yield** Hand picked 8-16 March 2017 :: 2.9 tonnes/ha (1.2 t/acre, ~17.4hl/ha)

**Brix :: pH :: TA** 22.5-24.4° (12.5-13.6° Baume) :: 3.65-3.70 :: 5.3-6.6 g/l

**Winemaking** Grapes hand-harvested early-mid March. Whole bunches varied with different parcels between 0-20% with the destemmed portion all whole berries, and transferred to a mix of 5 tonne concrete and 1 tonne stainless steel tanks. Held cold for a few days to delay start of indigenous yeast ferment which then typically runs for 25-30 days. Cap management by pump over with some plunging towards the end of the ferment. Following pressing, the wine was transferred to 25% new 228 litre French oak barrels for 11 months. Natural 100% malolactic fermentation before bottling unfiltered and with minimal filtration.

**Winemakers** Sandro Mosele, Martin Spedding

**Aging :: Oak** 11 months :: 11% new 228 litre French oak barrels (medium toast; very tight grain; François Frères)

**Malolactic** Complete

**Residual sugar** Dry (0.40 g/l)

**Finished pH :: TA** 3.61 :: 5.6 g/l

**Alcohol** 13.0% (7.7 standard drinks/750ml bottle)

**Production** 923 dozen :: bottled 19 February 2018 :: screwcap

**Release date** Not yet released

**TASTING NOTES** With the Estate Pinot Noir now split into two, this wine is a celebration of the lower, warmer Ten Minutes By Tractor vineyard sites, and in 2017 it's all from the low-yielding Coolart Road Vineyard. Here, that means a wonderfully generous and approachable Pinot that captures a perfect ripening season. A Pinot with a palate flush with red fruit and cranberry and dry tannins. A more masculine wine compared to the 'Up the Hill' and immediately enjoyable.

Andrew Graham [February 2019, commissioned by TMBT]

**Food :: Temperature** Such fruit power means this will cope with non-traditional Pinot dishes. Chinese BBQ pork with green beans would work here. Serve at 14–17°C.

**Best drinking** 2019-2027

### REVIEWS