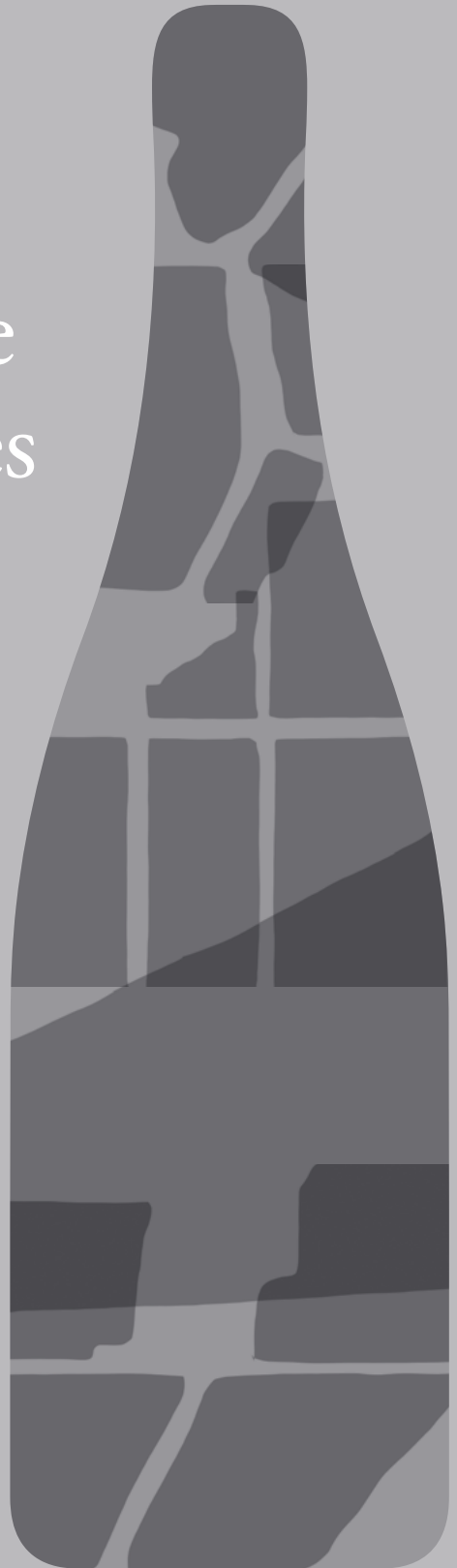


Ten Minutes by Tractor

2018 Estate & Single Vineyard Wines



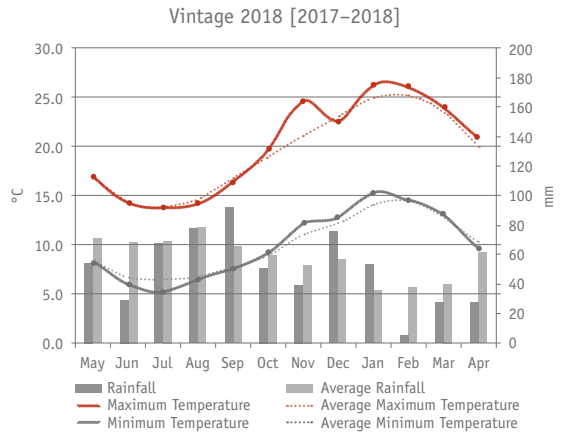


Vintages: The Shape of Seasons

As the 2017 vintage was a big contrast to the 2016 vintage, the 2018 vintage was a big contrast to the 2017 vintage; in fact, 2018 was very similar to 2016.

The 2018 vintage began with heavier than normal winter rains and cooler temperatures which delayed budburst (our second latest, 20 September compared to an average 7 September) but warmer spring weather resulted in perfect conditions for flowering (24 November, around the average of 21 November) leading to very good fruit set and promising high yields. In fact, particularly down the hill, crop adjustment was required to ensure even maturity and high quality outcomes.

Grapes matured with optimum sugar, flavour and tannin development resulting in high quality parcels from all sites. It was our third earliest harvest, leading to our shortest ever hang time (budburst-harvest 179 days against an average of 203 days).



Main Ridge Pinot Noir Dates for 2017/18)...

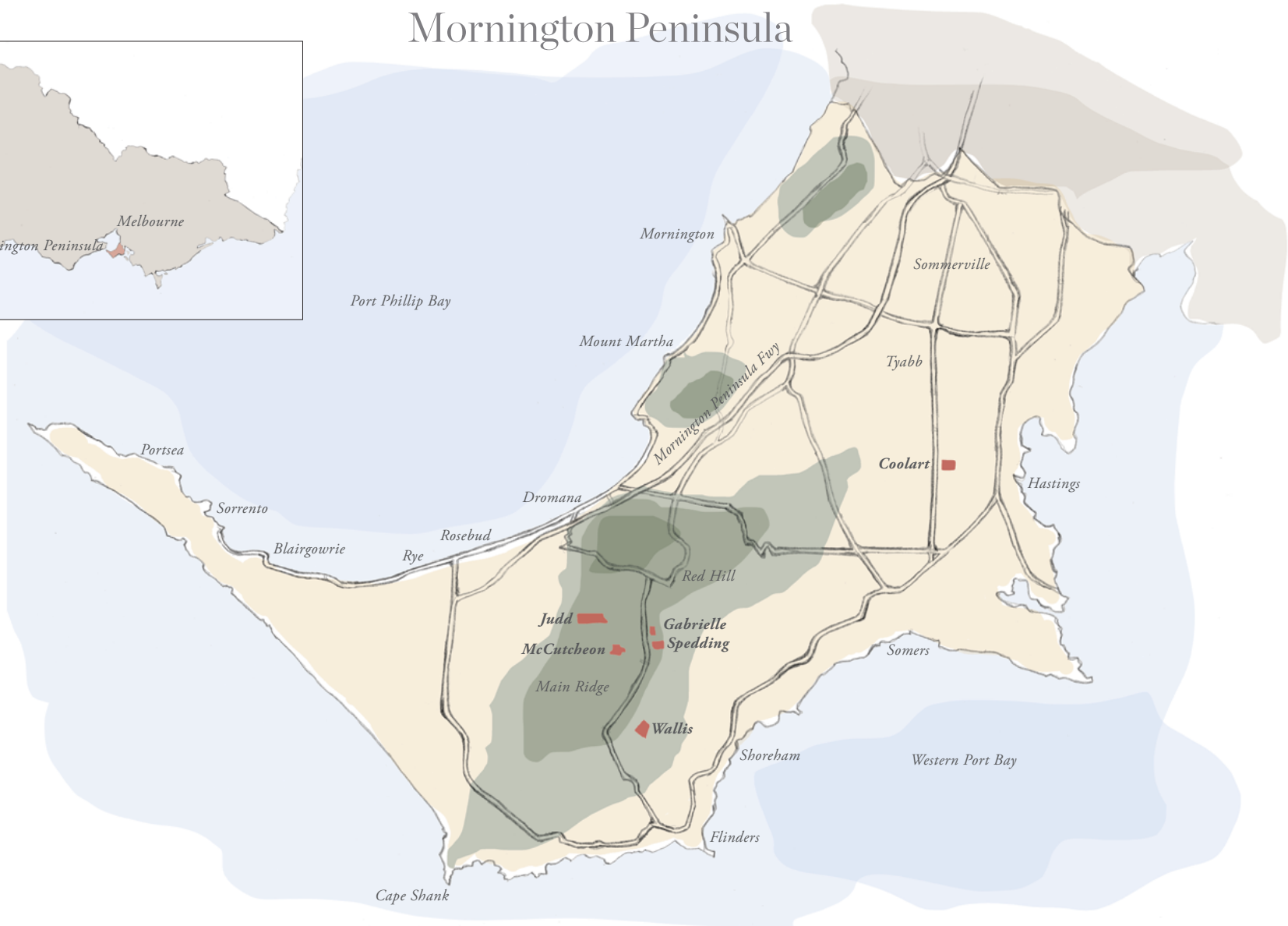
Budburst – 20 Sep (avg 7 Sep)
 Flowering – 24 Nov (avg 21 Nov)
 Veraison – 24 Jan (avg 1 Feb)
 Harvest – 17 Mar (avg 28 Mar)
 Budburst-Harvest – 179 days (avg 203 days)
 Up v Down Difference – 18 days (avg 17 days)

Comparison of Vintages 2016-2018

Vintage	2015/16	2016/17	2017/18	Average
Budburst	5 Sep	9 Sep	20 Sep	7 Sep
Flowering	11 Nov	5 Dec	24 Nov	21 Nov
Veraison	17 Jan	6 Feb	24 Jan	1 Feb
Harvest	6 Mar	1 Apr	17 Mar	28 Mar
Budburst-harvest	183 days	205 days	179 days	203 days

Ten Minutes by Tractor Estate Chardonnay and Pinot Noir are sourced exclusively from our Estate vineyards – Judd, McCutcheon and Wallis – in Main Ridge, one of the highest, coolest parts of the Mornington Peninsula - and Coolart Road – in the lower, northern part of the Peninsula. All our Estate vineyards are 100% under our control and managed by our viticultural and vineyard teams with our winemakers. The wines are created from a selection of barrels from individual vineyard blocks that bring together their specific attributes which harmoniously blends into a whole. Our Estate wines represent what we believe to be the best expression of Pinot Noir and Chardonnay from our Mornington Peninsula vineyards each vintage. We have a range of Pinot and Chardonnay clones and 12 distinct blocks to select from. These range in altitude from 58m to 201m and in aspect from due east to due west and different northerly facing aspects in between. A veritable treasure trove of options.

Mornington Peninsula



2018 Estate Chardonnay

Vineyards :: Clones

Wallis (52%), Kentucky (29%), Judd (11%), McCutcheon (8%)
:: P58 (71%), I10V1 (29%)

Harvest date :: Yield

Hand picked 5-20 March 2018 :: 5.4 tonnes/ha
(2.2 t/acre, ~38hl/ha)

Baumé :: pH :: TA

11.9-12.7° :: 2.90-3.11 :: 8.7-11.3 g/l

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 17% new 228 litre French oak barrels
- natural partial (62%) MLF
- no bâtonnage
- bottled unfiltered after light filtration following 9 months of oak maturation

Aging :: Oak

9 months :: 17% new 228 litre French oak barrels
(Stockinger 85%, Sirugue 15%)

Finished residual sugar :: pH :: TA

Dry (1.5 g/l) :: 3.19 :: 7.1 g/l

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

Bottled 7 December 2018 :: screwcap

Our thoughts...

An expressive Chardonnay leading to notes of white flower, chamomile and nectarine on the nose. As the fruit shines through and opens up, drops of citrus fruit line the palate and are equally complimented by the fine grip and texture on the finish for what is a thoroughly enjoyable Chardonnay.

Best drinking 2020-2028



2018 Estate Pinot Noir

Vineyards :: Clones

Coolart (70%), Wallis (12%), Spedding (7%), Judd (6%), McCutcheon (5%) :: MV6 (71%), Abel (14%), 115 (9%), G5V15 (3%), 114 (3%)

Harvest date :: Yield

Hand picked 27 February-19 March 2018 :: 5.6 tonnes/ha
2.3 t/acre, ~39hl/ha)

Baumé :: pH :: TA

12.3-14.2° :: 3.23-3.58 :: 6.9-9.8 g/l

Winemaking

- whole bunches varied with parcels between 0-20%; destemmed portion all whole berries
- transferred to a mix of 5 tonne concrete and 1 tonne stainless steel tanks
- 100% wild yeast fermentation with pump over and manual plunging
- short pre- and post-ferment maceration, total 25-30 days on skins
- following pressing and short settling period the wine was transferred to 21% new 228 litre French oak barrels
- bottled unfinned and with minimal filtration following 11 months of oak maturation

Aging :: Oak

11 months :: 21% new 228 litre French oak barrels (François Frères)

Finished residual sugar :: pH :: TA

Dry (0.50 g/l) :: 3.62 :: 5.8 g/l

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

Bottled 11 February 2019 :: screwcap

Our thoughts...

A combination this year of 'Up the Hill' and 'Down the Hill' this Estate Pinot has layers of flavour and earthy, broody dark fruits together with mulled spice and cassis, that combine to create this fabulous and intriguing wine.

Best drinking 2020-2028+





Ten Minutes by Tractor produces Single Vineyard Pinot Noir and Chardonnay from our Estate vineyards, those 100% managed by our viticultural, vineyard and winemaking teams – Judd, McCutcheon, Wallis and, from 2013, Coolart Road – when it is appropriate. These 2018 wines are produced from the highest performing blocks of the Judd, McCutcheon and Wallis vineyards in Main Ridge and Coolart Road in the northern Peninsula. Harvesting from small carefully selected parcels and attention to detail in the vineyard and winery are designed to ensure the clearest expression of the terroir of these vineyards. Single Vineyard wines are only made in vintages that produce wines of appropriate quality. Production is usually less than 200 dozen; they are truly limited edition wines.

2018 Coolart Road Pinot Noir

Vineyards :: Clones

Coolart Road (D Block 100%) :: MV6 (100%)

Harvest date :: Yield

Hand picked 5 March 2018 :: 4.7t/ha

Baumé :: pH :: TA

13.2° :: pH 3.52 :: TA 6.80g/L

Winemaking

- 20% whole bunches
- 30 days on skins in concrete
- following pressing, the wine was transferred to 17% new 228 litre French oak barrels for 11 months
- natural malolactic fermentation before bottling unfiltered and with minimal filtration

Aging :: Oak

11 months :: 17% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (0.34 g/l) :: 3.58 :: 5.1 – 5.6 g/L

Alcohol

14.0% (8.3 standard drinks/750ml bottle)

Production

Bottled 12 February 2019 :: screwcap

Our thoughts...

Made from the MV6 clone in D block on Coolart Road Vineyard this sultry perfumed Pinot Noir displays dark cherry, bramble and earthy notes that is beautifully rounded out by the chewy and grippy tannins. The rich palate keeps giving in the glass now and will in the bottle for some time.

Best drinking 2020-2028+



Coolart Road Vineyard

- First planted in 2000 (20 years old in 2020).
- Our northern Peninsula, "down-the-hill" vineyard in the Moorooduc/Tuerong region.
- Our flattest - average slope is 1° - and our lowest vineyard with a maximum elevation of 72m.
- Markedly different from the other single vineyard wines as one would expect from this much warmer site with easier draining sedimentary soils - dark and dense in comparison. Since replantings in 2012 now 100% Pinot Noir.
- MV6 from D Block continues to provide the fruit for this Single Vineyard Pinot.
- On average, Pinot Noir ripens here 14 days earlier than Wallis and Judd and 19 days earlier than McCutcheon.

Vineyard Blocks

Block C

8. Pinot Noir 115
2.48ha 2000

Block D

9. Pinot Noir MV6
2.92ha 2000

Block E

10. Pinot Noir MV6
1.91ha 2000

Barn

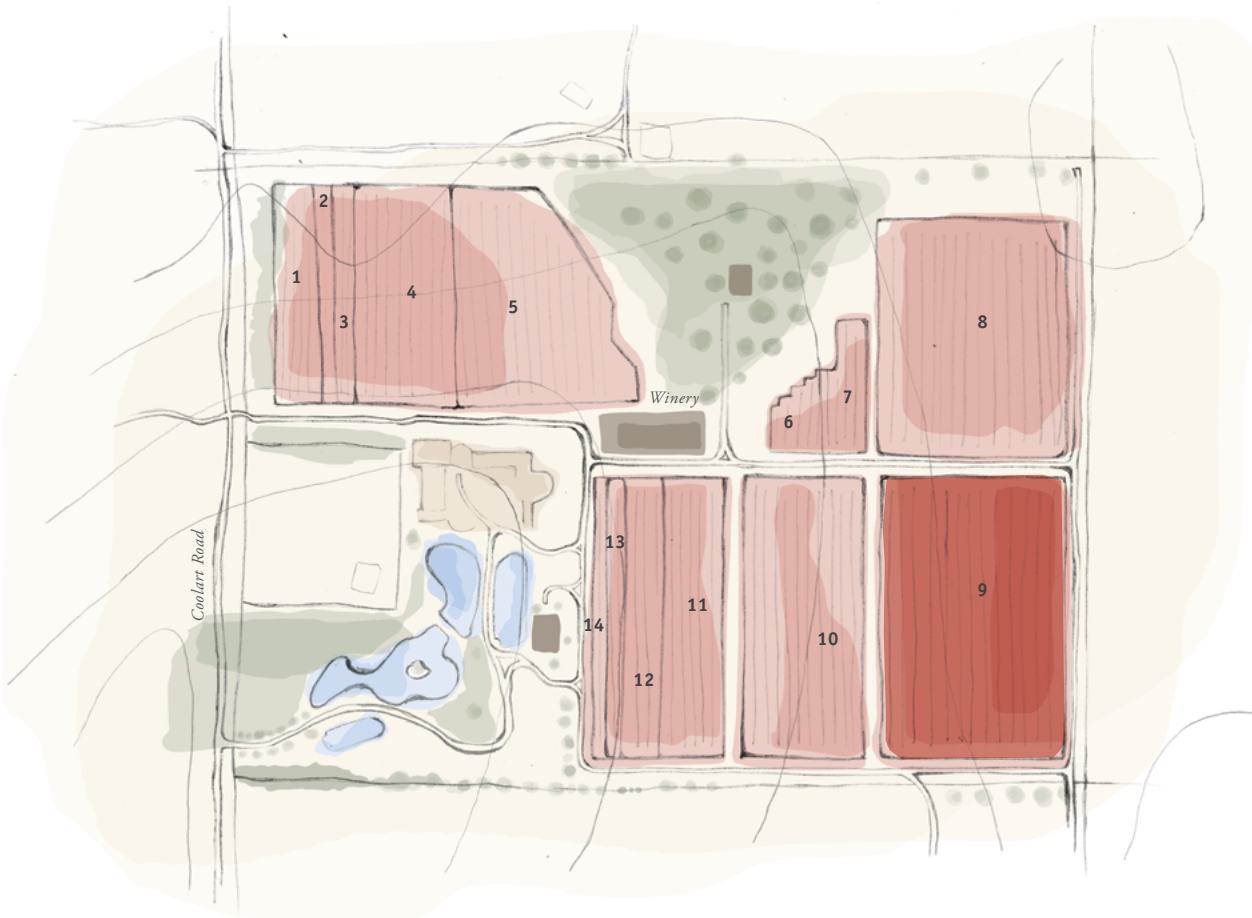
11. Pinot Noir Abel
0.95ha 2012
12. Pinot Noir MV6
0.64ha 2001
13. Pinot Noir 115
0.21ha 2001
14. Pinot Noir 777
0.16ha 2001

Castle

1. Pinot Noir 777
0.49ha 2001
2. Pinot Noir G5V15
0.08ha 2001
3. Pinot Noir Pommard
0.20ha 2001
4. Pinot Noir MV6
1.50ha 2000
5. Pinot Noir 115
1.64ha 2000

Bush

6. Pinot Noir Pommard
0.06ha 2012
7. Pinot Noir Abel
0.26ha 2012



2018 Judd Pinot Noir

Vineyards :: Clones

Judd (Creek Block 100%) :: 115 (100%)

Harvest date :: Yield

Hand picked 18 March 2018 :: 3.64 tonnes/ha

Baumé :: pH :: TA

13° :: 3.52 :: 8.0 g/l

Winemaking

- 10% whole bunches
- 30 days on skins in concrete
- following pressing, the wine was transferred to 17% new 228 litre French oak barrels for 11 months
- natural malolactic fermentation before bottling unfinned and with minimal filtration

Aging :: Oak

11 months :: 17% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (0.36 g/l) :: 3.65 :: 4.8 – 5.4 g/L

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

Bottled 12 February 2019 :: screwcap

Our thoughts...

The delicate sweet cherry edge and expressive notes of lavender, licorice and blackcurrant leaf define this cool climate Pinot Noir. The complex and structured palate works in harmony with the fruit showing precision at every turn.

Best drinking 2020-2028+



Judd Vineyard

- First planted in 1990 (30 years old in 2020).
- Our steepest - average slope is almost 6° - and our highest vineyard, reaching 206m at its highest point.
- This west facing vineyard experiences great afternoon and evening heat loads right up to the point of sunset and, for soil temperatures, into the evening. Partly due to this the Judd Vineyard is much more generous in the fruit flavour profiles which offers a unique point of difference from the elegance of Wallis and delicacy of McCutcheon.
- 115 from Creek Block provides the fruit for the Judd Pinot Noir.
- On average, Pinot Noir ripens here 14 days later than Coolart Road, the same time as Wallis and 5 days earlier than McCutcheon

Vineyard Blocks

Creek

1. Pinot Noir MV6
0.70ha 2007
2. Pinot Noir 115
0.42ha 2006
3. Pinot Noir 115
0.27ha 2009
4. Pinot Noir 115
0.84ha 1997
5. Pinot Noir 114
0.45ha 2003

Poplar

8. Chardonnay P58
1.32ha 1994

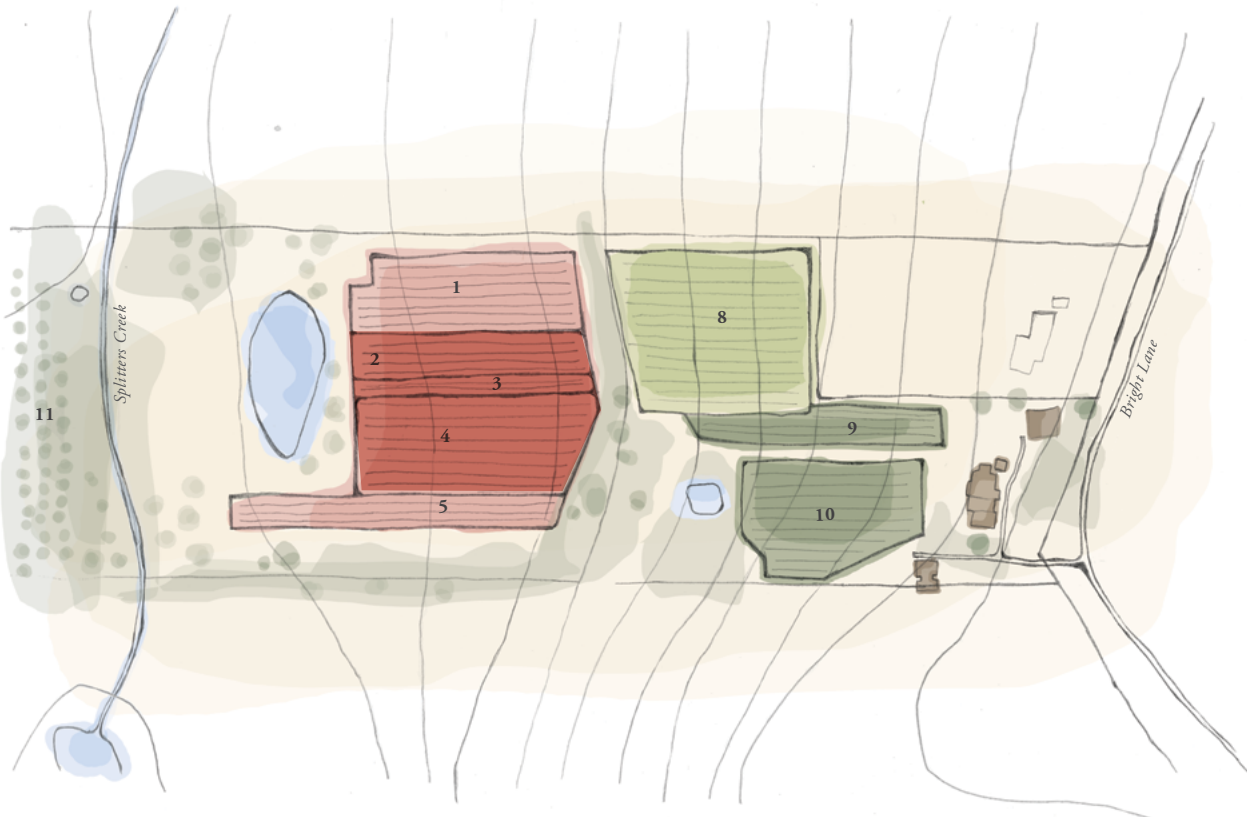
Home

9. Sauvignon Blanc
H5V10
0.35ha 1997

Garden

10. Sauvignon Blanc
F14V9
0.77ha 1993

11. Olive Grove



2018 Wallis Pinot Noir

Vineyards :: Clones

Wallis (Middle Block 100%) :: MV6 (100%)

Harvest date :: Yield

Hand picked 18 March 2018 :: 5.2 tonnes/ha

Baumé :: pH :: TA

13.2° :: 3.59 :: 8.20 g/l

Winemaking

- 10% whole bunches
- 30 days on skins in concrete
- following pressing, the wine was transferred to 25% new 228 litre French oak barrels for 11 months
- natural malolactic fermentation before bottling unfiltered and with minimal filtration

Aging :: Oak

11 months :: 25% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (0.34 g/l)5 :: 3.66 :: 5.1 – 5.7 g/L

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

Bottled 12 February 2019 :: screwcap

Our thoughts...

A beautiful bouquet of sage and boysenberry capture the fruit expression from this Flinders site. The chalkiness and mineral edge balance the fruit depth and harmonise the velvety tea-like tannins that cover the palate and delight as this wine opens up and evolves.

Best drinking 2020-2028+



Wallis Vineyard

- First planted in 1992 (28 years old in 2020).
- Our second “flattest” vineyard - the average slope is 4°. Also our second lowest vineyard reaching 142m at its highest point.
- The north east slope means it receives good daytime light and heat exposure though night time temperatures fall quickly as the valley acts as a drain drawing the cooler night air down through the vineyard and off to Bass Strait 5 kilometres away. “Ocean” sea breezes from Bass Strait also keep temperatures lower than they might otherwise be.
- MV6 from Middle Block provides most of the fruit for the Wallis Pinot Noir.
- Our second warmest vineyard; on average, Pinot Noir ripens here 14 days later than Coolart Road, the same as Judd and 5 days earlier than McCutcheon.

Vineyard Blocks

Piano

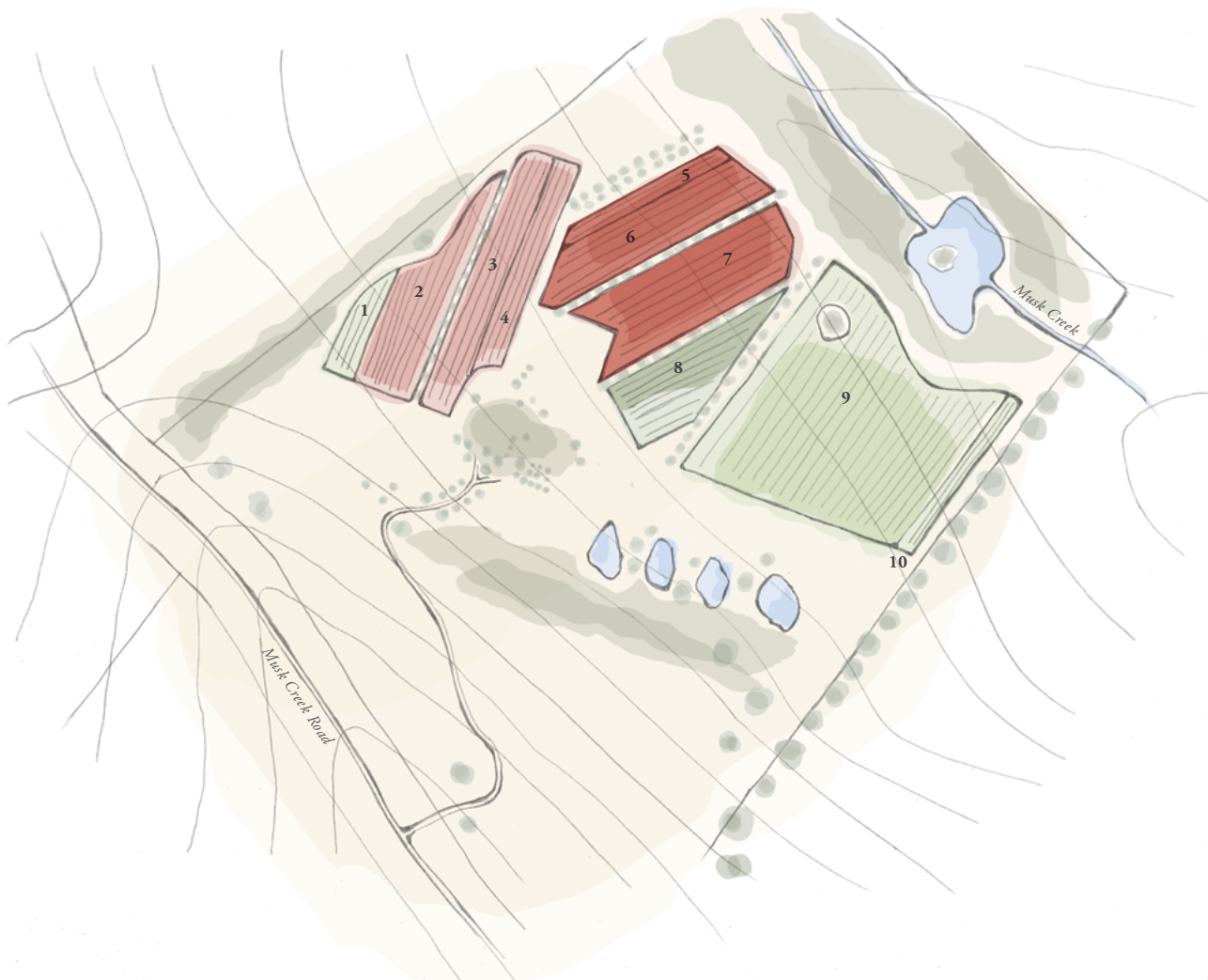
1. Chardonnay 95
0.09ha 2016
2. Pinot Noir 777
0.46ha 2005
3. Pinot Noir 115
0.39ha 2005
4. Pinot Noir 115
0.25ha 2007

Middle

5. Pinot Noir 777
0.15ha 2005
6. Pinot Noir MV6
1.12ha 1995
7. Pinot Noir MV6
1.12ha 1995
8. Pinot Gris D1V7
0.40ha 1995

Tree

9. Chardonnay P58
1.88ha 1992
10. Chardonnay 95
0.10ha 2011



2018 McCutcheon Chardonnay

Vineyards :: Clones

McCutcheon (Ridge Block 100%) :: P58 (100%)

Harvest date :: Yield

Hand picked 15 March 2018 :: 5.3 tonnes/ha

Baumé :: pH :: TA

12.1° :: 3.1 :: 10.87 g/l

Winemaking

- whole bunch pressed
- unsettled juice fermented by indigenous yeasts in 40% new 228 litre French oak barrels
- 8 month aging in barrel with no bâtonnage
- 90% malolactic fermentation before bottling unfiltered and filtered

Aging :: Oak

8 months :: 40% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (1.8 g/l) :: 3.18 :: 6.8-7.1 g/L

Alcohol

13% (7.7 standard drinks/750ml bottle)

Production

Bottled 13 December 2018 :: screwcap

Our thoughts...

Peach, lemon curd and quince are the dominant characters on the nose and palate of this enticing and layered Chardonnay. This McCutcheon comes from the Ridge block of the vineyard sitting at nearly 200m elevation. The cool breeze coming over the ridge keeps the micro-climate within the vines cool and helps maintain the beautiful crisp and natural acidity complementing the evocative flavours of this wine.

Best drinking 2020-2030



McCutcheon Vineyard

- First planted in 1992 (28 years old in 2020).
- McCutcheon is our second highest vineyard – 200m at its highest point with an average slope of 5°.
- Because of the easterly slope the vines receive very good light without the intense heat which keeps the fruit cooler during the growing and ripening season. This leads to more elegant flavours with greater structure and finer tannins than the Judd and Wallis vineyards in most years.
- P58 from Ridge Block South provides the fruit for the McCutcheon Chardonnay (this is our highest Chardonnay block).
- On average Chardonnay ripens here 5 days after Wallis and 5 days before Judd.

Vineyard Blocks

Ridge North

1. Pinot Noir MV6
0.86ha 1992

Ridge South

2. Chardonnay P58
0.58ha 1992
3. Pinot Noir 667
0.94ha 2011

Lake North

4. Pinot Noir 777
0.50ha 2007
5. Pinot Noir MV6
0.52ha 2007
6. Pinot Noir MV6
0.07ha 2009
7. Pinot Noir G5VI5
0.40ha 1994

Lake South

8. Chardonnay P58
0.86ha 1992
9. Chardonnay 95
0.49ha 2011
10. Chardonnay 96
0.47ha 2011



2018 Judd Chardonnay

Vineyards :: Clones

Judd (Poplar Block 100%) :: P58 (100%)

Harvest date :: Yield

Hand picked 20 March 2018 :: 6.46 tonnes/ha

Baumé :: pH :: TA

13° :: 3.2 :: 9.50 g/l

Winemaking

- whole bunch pressed
- unsettled juice fermented by indigenous yeasts in 25% new 228 litre French oak barrels
- 8 month aging in barrel with no bâtonnage
- 37% malolactic fermentation before bottling unfinned and filtered

Aging :: Oak

8 months :: 25% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (1.4 g/l) :: 3.16 :: 7.4 g/l

Alcohol

14% (8.3 standard drinks/750ml bottle)

Production

Bottled 13 December 2018 :: screwcap

Our thoughts...

Enticing notes of grapefruit and white flower build this fine structured wine filled with poise and precision. Green apple crunch leads into the crisp and clean finish that lingers with persistence displaying incredible length and purity.

Best drinking 2020-2030



Judd Vineyard

- First planted in 1990 (30 years old in 2020).
- Our steepest - average slope is almost 6° - and our highest vineyard, reaching 206m at its highest point.
- This west facing vineyard experiences great afternoon and evening heat loads right up to the point of sunset and, for soil temperatures, into the evening. Partly due to this the Judd Vineyard is much more generous in the fruit flavour profiles which offers a unique point of difference from the elegance of Wallis and delicacy of McCutcheon.
- P58 from the Poplar Block provides the fruit for this Judd Chardonnay.
- On average Chardonnay ripens latest here, 5 days later than McCutcheon and 11 days later than Wallis.

Vineyard Blocks

Creek

1. Pinot Noir MV6
0.70ha 2007
2. Pinot Noir 115
0.42ha 2006
3. Pinot Noir 115
0.27ha 2009
4. Pinot Noir 115
0.84ha 1997
5. Pinot Noir 114
0.45ha 2003

Poplar

8. Chardonnay P58
1.32ha 1994

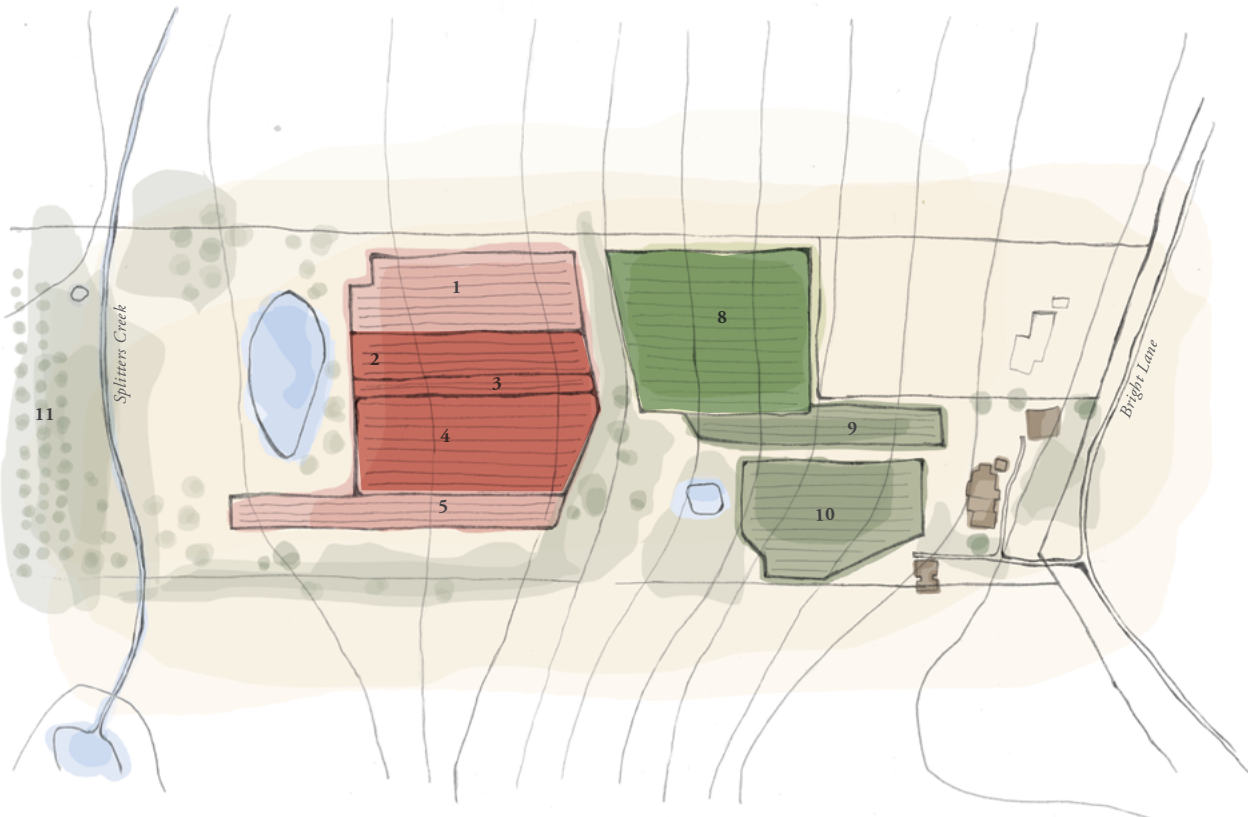
Home

9. Sauvignon Blanc
H5V10
0.35ha 1997

Garden

10. Sauvignon Blanc
F14V9
0.77ha 1993

11. Olive Grove



2018 Wallis Chardonnay

Vineyards :: Clones

Wallis (Tree Block 100%) :: P58 (100%)

Harvest date :: Yield

Hand picked 13 March 2018 :: 6.75 tonnes/ha
(0.8 t/acre, ~11.4hl/ha)

Baumé :: pH :: TA

12° :: 3.1 :: 10.95 g/l

Winemaking

- whole bunch pressed
- unsettled juice fermented by indigenous yeasts in 38% new 228 litre French oak barrels
- 8 month aging in barrel with no bâtonnage
- 64% malolactic fermentation before bottling unfiltered and filtered

Aging :: Oak

8 months :: 38% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (0.92 g/l) :: 3.15 :: 7.5 – 7.8 g/l

Alcohol

13% (7.7 standard drinks/750ml bottle)

Production

Bottled 13 December 2018 :: screwcap

Our thoughts...

White nectarine, fig and green papaya jump from the glass inviting you to explore this elegant Chardonnay. The natural acidity drives the palate, complimenting chestnut, soft citrus and spicy notes that sing together and complete this wine.

Best drinking 2020-2030



Wallis Vineyard

- First planted in 1992 (28 years old in 2020).
- Our second “flattest” vineyard - the average slope is 4°. Also our second lowest vineyard reaching 142m at its highest point.
- The north east slope means it receives good daytime light and heat exposure though night time temperatures fall quickly as the valley acts as a drain drawing the cooler night air down through the vineyard and off to Bass Strait 5 kilometres away. “Ocean” sea breezes from Bass Strait also keep temperatures lower than they might otherwise be.
- P58 from Tree Block provides the fruit for the Wallis Chardonnay (this is our lowest Chardonnay block).
- On average Chardonnay ripens earliest here, 5 days earlier than McCutcheon and 11 days earlier than Judd.

Vineyard Blocks

Piano

1. Chardonnay 95
0.09ha 2016
2. Pinot Noir 777
0.46ha 2005
3. Pinot Noir 115
0.39ha 2005
4. Pinot Noir 115
0.25ha 2007

Middle

5. Pinot Noir 777
0.15ha 2005
6. Pinot Noir MV6
1.12ha 1995
7. Pinot Noir MV6
1.12ha 1995
8. Pinot Gris D1V7
0.40ha 1995

Tree

9. Chardonnay P58
1.88ha 1992
10. Chardonnay 95
0.10ha 2011



Ten Minutes by Tractor
2018 Wine Releases

Estate

2018 Estate Pinot Noir
2018 Estate Chardonnay

Single Vineyard

2018 Coolart Road Pinot Noir
2018 Judd Pinot Noir
2018 Wallis Pinot Noir
2018 McCutcheon Chardonnay
2018 Judd Chardonnay
2018 Wallis Chardonnay

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