



Ten Minutes by Tractor

MORNINGTON PENINSULA

Recent News

★★★★★

James Halliday, 2008 Australian Wine Companion

We are very proud to have been awarded five “red” stars in the latest James Halliday Wine Companion. Five “red” stars is a new rating in the 2008 Wine Companion and is a step above the normal “black” 5 stars; it denotes an “Outstanding winery regularly producing wines of exemplary quality and typicity”.

New Head Chef

We are very pleased to announce that Stuart Bell has taken on the role of Head Chef at our restaurant from November 2007.

Stuart is taking over from Jason Goldingay who has been our Head Chef since our restaurant opened in December 2006. Jason did a tremendous job in setting up our kitchen, creating menus that match our wines and implementing the innovative theme we intended for our winery restaurant. Jason is now moving on to an exciting new venture, Harvest to Hearth, which ties together the best epicurean experiences to be found locally on the Mornington Peninsula, celebrating our region's expertise, quality, beautiful vistas, food, produce and wine (see www.harvest2hearth.com.au). We wish Jason great success in his new venture.

Coinciding with this is the news that we have finally won our VCAT case that enables us to open on Sundays for lunch, to increase our seating capacity from 30 to 50 and to establish an outdoor eating area on our front terrace.

With our new trading arrangements now in place and our new chef we will now be

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able to implement our plans for the next exciting phase of our development.



We are delighted that Stuart has joined Ten Minutes By Tractor with his years of experience in fine dining. Stuart specialises in both French and modern Australian cuisine, which he has gained at some of Australia's finest restaurants and including time overseas working in Michelin starred restaurants. He has worked with many very fine chefs including Philippe Mouchel, Alain Fabrègues and Jacques Reymond.

Stuart completed his apprenticeship at the Windsor Hotel in Melbourne with Bruno Cerdan. From there he honed his skills with acclaimed chefs Philippe Mouchel at Paul Bocuse, Alain Fabrègues at The Loose Box and Jacques Reymond at his eponymous restaurant.

When Philippe Mouchel moved to Langton's he asked Stuart to join him and he attained the position of senior chef de partie. A years experience overseas saw Stuart working in two Michelin starred restaurants in Ireland before returning to work with Philippe Mouchel at his Sydney venture, Liberté, as sous chef. When Liberté closed, Stuart was asked back to The Loose Box in Western Australia as chef to cuisine for Alain Fabrègues.

With a young family, Stuart is now ready to settle down on the Mornington Peninsula and bring all his passion, skill

and wide experience to Ten Minutes By Tractor.

Stuart's brief is to produce cuisine that sings with wine. The transformation of the flavour, texture and taste of both food and wine into a great experience that hopefully provides great pleasure, insight and a touch of theatre! We seek to use the very highest quality regional produce available, our own wines and those from our extensive wine list (the 2008 Gourmet Traveller 2008 Australian Wine List of the Year), as inspiration.

At Ten Minutes By Tractor our aim is to provide a wine and food experience of the highest quality and we are confident that Stuart will enable us to reach that goal.

Summer Opening Hours

Now that we have won our VCAT case we can finally open our restaurant on Sunday. We have one final hurdle before we can start using our front terrace for a more casual setting but hopefully this will not take too long.

- ▶ As usual, our **cellar door** is always open daily from 11:00am until 5:00pm.
- ▶ During January and February our **restaurant** will be open daily for lunch and from Tuesday to Saturday for dinner.

During the summer you may want to take advantage of our lovely deck—if the forecast looks good or if it's going to be a pleasant, warm evening, enquire when you call to make a reservation.

Olive Oil

Our **2007 Extra Virgin Tractor Oil** is now available at the cellar door. Like a good wine, this has now softened nicely after bottling in October.

Gift Vouchers

We now offer **gift vouchers** which are redeemable in our restaurant or cellar door (or both).

You can get these at the cellar door or restaurant or contact us directly on 03 5989 6455 or email us at info@tenminutesbytractor.com.au.



Vintage 2008

Vineyard Manager Alan Murray

Once again Christmas is here, the vines are growing and the season's fruit has finished flowering and finally set. This is the time where we finish the canopy management and vine training into neatly manicured hedges and begin preparing the fruit zone for veraison (colour change) and ripening. After the hot summer period last year the vines had prepared themselves with lots of inflorescences (flowers) this year, creating a situation where the potential yield per vine is quite high. The last time I saw bunch numbers this high was 2001 which was a huge cropping year and difficult to manage, luckily the autumn was kind to those who picked before the rain. This year with flowering over we can now assess our yields and make some management decisions to optimise final fruit quality and we will be dropping fruit and in some cases vines will be losing up to 40% of their yield. As a rule I like to aim for around 2 tonnes/acre for our Pinot Noir and around 3 tonnes/acre for Chardonnay, this gives a good balance of flavours and a safety net if the ripening period is cooler than normal allowing for the vines to ripen their flavours more evenly than larger yields of 4 tonnes/acre or more.

This year the drought is not such a concern for us in Main Ridge with our annual rainfall just hitting the 600mm mark now, we are close to average. The great thing about the rainfall this year has been the extended time over which the rain has fallen such as the start of November when we received 85mm over 18 hours allowing the rain to soak in rather than run off. As a result our soil profile is damp down to 2 meters and all our dams are full! We will not require irrigating much at all this year which means the soil is capable of freeing up nutrients better as the whole profile is wet not just under the drippers.

With all this rain around over the past months the vines are growing well and the fruit is looking great; the tricky thing for us is trying to work within the confines of an organic system which leaves little room for error. So far though, the team and I have managed to use low levels of sulphur and copper which are very safe compounds and a little dose of compost tea for luck which seems to be holding the vines in good stead. Growing vines in a sustainable way is a tricky business which requires a lot of vigilance and a little luck, the organic chemicals are a little thin on the ground and expensive when needed so we need to time our applications perfectly if we have to deviate from our core spray regime.

Overall so far so good but it's not over yet and the vineyard team and I are on high alert for disease and in great anticipation for the coming vintage!

Recent Accolades

Restaurant

- ▶ This is now one of the Peninsula's leading wineries; the wines - especially the single vineyard chardonnays - are sensational; the small but superb restaurant...is one of the region's must-visit destinations.
Max Allen, Australian Gourmet Traveller, December 2007
- ▶ **Gourmet Traveller 2008 Australian Wine List of the Year**
"As well as the winery's offerings, this superbly designed document contains a mouthwatering selection of the world's best bottles and a staggering amount of background reading."
- ▶ "This new operation is the best gastronomic outpost to have opened on the Mornington Peninsula in a long time."
Gourmet Traveller 2008 Australian Restaurant Guide

2006 McCutcheon Vineyard Chardonnay

- ▶ One of two single-vineyard chardonnays from Ten Minutes, this is opulent and rich but reined in by minerality. Stunning aromas and flavours, an amalgam of nectarine, melon and fig, but savoury too with hints of nutty, leesy notes and a touch of spice. Builds on the palate, creamy textural, with the oak beautifully handled.
Jane Faulkner, Epicure Wine Style, Summer 2007

2005 McCutcheon Vineyard Pinot Noir

- ▶ Bright, brilliant red-purple; delicate, perfumed and elegant, radically different to the Mornington Peninsula, with Burgundian finesse. Drink to 2011.
94, James Halliday, 2008 AWC

2005 Ten Minutes By Tractor Pinot Noir

- ▶ Very good hue, slightly deeper than the other pinots; a powerful wine, with lots of texture and structure to the intense fruit; needs time to settle down. Drink to 2011.
94, James Halliday, 2008 AWC

2005 10X Pinot Noir

- ▶ Very good purple-red hue; fragrant, spicy, stemmy notes intermingle with small red fruits; good length. Drink to 2012.
93, James Halliday, 2008 AWC

2005 Ten Minutes By Tractor Chardonnay

- ▶ Super-fine Chablis-like restraint; nectarine, citrus and mineral, with oak a mere bystander. Drink to 2015.
95, James Halliday, 2008 AWC

2005 10X Chardonnay

- ▶ Has matured beautifully in bottle; complete and balanced; nectarine and melon with touches of fig and cream. Drink to 2012.
94, James Halliday, 2008 AWC

2006 10X Sauvignon Blanc

- ▶ Quite delicate, but has excellent length and balance; passionfruit and kiwifruit, with a fresh finish. Drink to 2008.
92, James Halliday, 2008 AWC

New Releases

2007 10X Pinot Gris, 2007 Barrel Fermented Sauvignon Blanc, 2006 Ten Minutes By Tractor Tempranillo

These wines will be released at the cellar door in January and the following months.

The advantages of our unique cool maritime climate came to the fore during the 2007 vintage, protecting us against the extremes of the season and resulting in some of the best fruit we have ever grown.

We have made the **Barrel Fermented Sauvignon Blanc** by adapting some of the traditional winemaking techniques that we use for our other wines. This includes whole bunch pressing, fermenting with wild yeast in old French oak barrels and aging for 9 months. We hope you enjoy the resulting wine which reflects our aspirations to continue to explore and discover the full potential of all our varieties.

This will be followed later by the **Pinot Gris**. The Pinot Gris grapes were hand picked, wild yeast fermented and aged in old French oak barrels for 9 months. The resulting wine has beautiful texture, delicate fragrant floral aromatics and typical varietal characters with an alluring spicy finish.

Later in the first half of the year we will release our **2006 Ten Minutes By Tractor Tempranillo**—as you may be aware we only make about 80 cases of this wonderful wine and it is only available at the cellar door.

Tractor Club members may pre-order wines by contacting us on 03 5989 6455 or emailing info@tenminutesbytractor.com.au

June Releases

At Winter Wine Weekend in June 2008 (Saturday 7th, Sunday 8th and Monday 9th)—it's only just over 5 months away!—we will not only be releasing our **2007 10X Chardonnay** and **2007 10X Pinot Noir** but our long awaited 2006 top end Pinot Noirs—the **2006 Ten Minutes By Tractor Pinot Noir**, the **2006 McCutcheon Vineyard Pinot Noir** and the **2006 Whole Bunch Wallis Vineyard Pinot Noir**.

The latter is a very interesting wine, it was only produced in tiny quantities as an experiment and for our own interest—we decided to ferment a portion of Wallis MV6 as whole bunches and have been delighted with the results and are pleased to be able to release this wine which we selected from just three barrels.

Over the past 150 years since stems have been able to be mechanically separated from berries, debate has raged about the inclusion of stems. Ultimately we each have to assess what works best for our own fruit.

The effect we are looking at with whole bunches is essentially the impact of the tannins in the grape stems—these are chemically different from skin tannins and impart a different sensory profile. Of course stem ripeness is key.



Hang Time

Hang time is an interesting concept which has gained a lot of press in recent years, particularly in the US, for two main reasons—firstly the push by some to higher alcohol, more readily accessible, full flavoured, fruit bomb wines and secondly the impact this has had on grape growers.

In 2005 the Napa Valley Register reported “Many vintners favor longer hang times, because they say the extra time grapes spend on the vine develops the full flavors that have lately been lauded by wine critics, whose opinions have had increasing influence over industry standards. However, longer hang times often translate into higher brix, or sugar, levels. When wine ferments, yeast processes the fruit sugars into alcohol, therefore fruit with more brix results in wines with high alcohol.”

However, over a certain ripeness level, further sugar concentration is achieved by dehydration rather than by further sugar accumulation. And of course this means the grapes weigh less—the Napa Valley Register article estimates that growers may lose about 30% of their tonnage when grapes are picked at 27 Brix, versus 24 Brix.

This has led to two different definitions of hang time...

- ▶ The more traditional—time from veraison or flowering until the grapes are harvested
- ▶ The more recent—the delay in harvest that allows the grapes to spend more time on the vine and which has the happy result of reducing green flavours and intensifying ripe fruit flavours.

We prefer the traditional definition. In our continuing search for a greater

understanding of our region and our specific vineyards—our terroir—hang time, in the traditional sense, is one of the factors we track. Of course, at the moment, we only have limited data, 8 years of reliable information from our own vineyards, and there has certainly been major vintage variation over this period.

Our interest in hang time stems from our tracking of flavour development, our sensory analysis profiles as the grapes move through the flavour spectrum as they ripen. We are seeking optimal flavour and colour development at reasonable sugar levels.

From the table below you can see that, for Pinot Noir, budburst to harvest has ranged from a high of 229 days in the very wet autumn 2001 vintage (17 days above average) to a low of 190 days in the very hot 2007 vintage (22 days below average).

It is impossible to draw any conclusions from the numbers we have, unlike the Burgundians for example who can trace information on harvest dates back to 1370! (*Chuine, I, Yiou, P et al 2004*)

The table above shows that, with the limited data so far, there is...

- ▶ very little correlation between **budburst** and **harvest** for Pinot Noir and Chardonnay
- ▶ medium correlation between **flowering** and **harvest** for Pinot Noir and Chardonnay
- ▶ between **veraison** and **harvest** there is only medium correlation for Pinot Noir but high correlation for Chardonnay.

(0.0-0.3 is regarded as low correlation, 0.3-0.5 is medium and above 0.5 large).

Correlation

Pinot Noir	Budburst	Flowering	Veraison	Harvest
Budburst	1.00			
Flowering	0.82	1.00		
Veraison	0.29	0.68	1.00	
Harvest	0.01	0.40	0.38	1.00

Chardonnay	Budburst	Flowering	Veraison	Harvest
Budburst	1.00			
Flowering	0.68	1.00		
Veraison	0.55	0.59	1.00	
Harvest	0.23	0.50	0.78	1.00

The table below also includes average data for Burgundy (with 6 months added to the dates to make them directly comparable) (*Jones, G, Duchene, E et al 2005*).

Interesting to see that budburst to flowering is only 161 days compared to our average 212 days; the average time from flowering to harvest of 104 days tallies with the well known Burgundian traditional measure of 100 days.

Of course we are assuming we are comparing like with like when we use terms such as flowering and veraison. Coombe and Dry (2004) identify five major growth stages of the grapevine, with 47 intermediate stages.

Flowering, the second major stage, runs from intermediate stage 19 to 26, each being defined by the percentage of capfall (grape flowers have fused petals, a cap, and petal fall is commonly called capfall)—0%, 10%, 30%, 50%, 80% and 100%; flowering is usually regarded as 50% capfall but this whole process can take up to a month and so obviously the date taken to represent flowering is important.

Veraison, part of the berry ripening (fourth) major phase, is intermediate stage 35—“berries begin to colour and enlarge”.

Vintage	2000	2001	2002	2003	2004	2005	2006	2007	Avg	Burgundy
Pinot Noir										
Budburst	29-Aug	29-Aug	6-Sep	10-Sep	14-Sep	1-Sep	1-Sep	8-Sep	4-Sep	16-Oct
Flowering	21-Nov	21-Nov	26-Nov	29-Nov	3-Dec	26-Nov	17-Nov	24-Nov	24-Nov	12-Dec
Veraison	8-Feb	6-Feb	21-Feb	10-Feb	14-Feb	10-Feb	22-Jan	31-Jan	7-Feb	6-Feb
Harvest	31-Mar	14-Apr	27-Mar	14-Apr	12-Apr	13-Apr	26-Mar	16-Mar	4-Apr	25-Mar
Budburst-Flowering	85	84	81	79	80	86	77	77	81	57
Budburst-Veraison	163	161	169	153	153	162	142	144	156	113
Budburst-Harvest	216	229	203	216	211	225	207	190	212	161
Flowering-Veraison	78	78	88	74	72	76	66	68	75	56
Flowering-Harvest	131	146	122	137	131	139	130	113	131	104
Veraison-Harvest	53	68	34	63	58	63	64	46	56	48
Chardonnay										
Budburst	29-Aug	2-Sep	12-Sep	8-Sep	17-Sep	1-Sep	31-Aug	5-Sep	5-Sep	
Flowering	21-Nov	20-Nov	23-Nov	29-Nov	3-Dec	23-Nov	16-Nov	14-Nov	22-Nov	
Veraison	7-Feb	18-Feb	22-Feb	12-Feb	16-Feb	13-Feb	25-Jan	3-Feb	10-Feb	
Harvest	8-Apr	21-Apr	7-Apr	1-Apr	15-Apr	8-Apr	23-Mar	25-Mar	6-Apr	
Budburst-Flowering	84	78	73	82	77	83	77	70	78	
Budburst-Veraison	161	168	164	157	153	165	146	151	158	
Budburst-Harvest	222	231	208	206	211	221	205	201	213	
Flowering-Veraison	77	90	91	75	75	82	70	81	80	
Flowering-Harvest	138	153	136	124	134	138	128	132	135	
Veraison-Harvest	61	63	45	49	59	56	58	51	55	

Chuine, I, P Yiou, et al (2004), "Grape Ripening As A Past Climate Indicator", Nature, 432: 289-290

Coombe, B & P Dry, Eds (2004), "Viticulture 1 - Resources", Adelaide, Australia, Winetitles

Jones, G, E Duchene, et al (2005), "Changes In European Winegrape Phenology And Relationships With Climate", Groupe d'Etude des Systemes de Conduite de la Vigne (GESCO), Geisenheim, Germany





Season's Greetings from the team at Ten Minutes By Tractor

Wine Blogs

Undoubtedly many of you have come across blogs—there are now apparently 106 million of them! And there are literally hundreds devoted to wine; a few are listed below...

- ▶ **Fermentation**
www.fermentation.typepad.com
- ▶ **Bigger Than Your Head**
www.biggerthanyourhead.net
- ▶ **Grape Crafter**
www.grapecrafter.com
- ▶ **Pinot Blogger**
www.pinotblogger.com
- ▶ **Tales Of A Sommelier**
www.grazzac.blogspot.com
- ▶ **The Pour by Eric Asimov**
thepour.blogs.nytimes.com
- ▶ **Vinography**
www.vinography.com
- ▶ **Zinquisition**
www.zinquisition.blogspot.com

Grapecrafter is always one of the more interesting of the wine blogs. It is written by Clark Smith, perhaps better known as the owner of Vinovation, a company that specialises in technologies such as de-alcoholization (see previous article on hang time); he has been called Dr Frankenwine. One of his more interesting recent posts is on music and wine.

"At Vinovation many times daily we conduct 'sweet spot' trials to determine the proper balance points for alcohol in the wines our 800 California clients bring us, and we always find the same two things. First, the points of harmony (roundness, softness, sweetness) and dissonance (harshness, disjointedness) arrange themselves in a very nonlinear fashion. You don't find balance throughout the 13% with lower alcohols being thin and salty and higher alcohols hot and bitter. Instead you get dialed-in radio stations: specific points of harmonious balance just a tenth of a percent away from terrible wines.

Secondly, there is very strong agreement on what is harmonious. Just like nobody likes a piano that's out of tune. Yet at the same time, there is no agreement, choosing from among the wines that are in tune, of which style is best. Fist fights on that, just as you get among music fans for which style they prefer."

Wine & Music

This led Clark to investigate the relationship between wine and music and the San Francisco Chronicle recently decided to test his theories (2 November 2007).

"Which goes better with a fine Napa Valley Cabernet: Mozart or Metallica? Until recently, I would have said 'Mozart, of course'. But I have since had a life-changing experience: I paid attention to the latest theory from wine industry provocateur Clark Smith. Now I may never taste wine and listen to music the same way again.

Music influences the way wine tastes. This seems obvious, and is the reason professional tastings are done in silence. If food, glassware, ambient temperature, perfume and the people sitting next to you all influence the taste of wine, why wouldn't music?

Smith has only a few guidelines so far for music and wine pairing. 'Never play polkas with anything', he says, unless you really like White Zinfandel. 'Red wines need either minor key or they need music that has negative emotion. They don't like happy music. With expensive reds, don't play music that makes you giggle. Pinots like sexy music. Cabernets like angry music. It's very hard to find a piece of music that's good for both Pinot and Cabernet'.

How do Clark Smith's theories work in real life? He agreed to stage a demonstration [and] had us all convinced after just two songs. He poured three Chardonnays: a 2005 Glen Ellen California Chardonnay, a 2006 Rombauer Carneros Chardonnay, and his own winery's creation, a 2004 WineSmith Faux Chablis Napa Valley Chardonnay.

We tasted the wines without any music on. The Glen Ellen was a light and sweet airline

wine, the Rombauer was an oaky butter bomb, and the WineSmith was musty, minerally and complex with hints of gymnasium floor.

Then he turned on his iPod, without changing anything else in the room. We were prepared for small effects because he had already explained his theory in detail. But the impact wasn't minor at all. Our perceptions of the wines' flavors were suddenly completely different.

First he played the Beach Boys' *California Girls*, and the Glen Ellen tasted brighter and more lemony, while the Rombauer tasted almost unbearably oaky. Oddly, the WineSmith showed a sweetness I hadn't noticed before. My friends and I now preferred the Glen Ellen.

We weren't alone. Smith recently got similar results at a winemakers' symposium in Australia, with 57 of 65 tasters putting the Glen Ellen first. 'I think it's a happy piece of music and a happy wine', Smith says. 'It opens the wine up. The other two wines are not happy wines'.

I was still ready to chalk it up as a parlor trick. But when he played Ella Fitzgeralds *St Louis Woman*, a rollicking blues number, the Rombauer tasted fat and rich with a long finish, while the WineSmith was simple and sharp and the Glen Ellen tasted like a sour candy.

What seemed to be happening was not that we noticed new flavors when the music changed. Instead, the same flavor elements were there all along, but the music seemed to change the way we perceived them. Some music made us pay more attention to astringency, so we disliked the wine. With other music, we chose to ignore the oak and tannin, so we liked it more.

Don't believe it? Try this at home. Invite some friends over. Open three bottles of different wines. Play some wildly different styles of music. See if you're not convinced."

