

WINE RELEASES 2010 & 2011 VINTAGES



Ten Minutes by Tractor

MORNINGTON PENINSULA

2010 & 2011 Vintage Releases

Ten Minutes by Tractor are pleased to release our 2010 Single Vineyard range, our 2010 Estate wines and our 2011 10X range. These ten wines afford us another opportunity to delve a little deeper into the *why* of our wines, our region and our vintages.

Our full range represents a matrix of several ideas for us. The most obvious is the idea of *place* – the Mornington Peninsula (10X), Main Ridge (Estate) and individual blocks (Single Vineyards). Another is the idea of *blend* (10X and Estate) versus non-blend (Single Vineyard). And finally there is the question of immediacy, of drinkability, of *ability to age*, beginning with 10X as an early drinking style through to the Estate and Single Vineyard which are *vins de garde* – wines for “guarding”; wines which could, depending on personal preference, be laid down and cellared for a while.

Our Single Vineyard wines – Judd, McCutcheon and Wallis – are very definitely an expression of a particular place; small Main Ridge blocks – all less than 1 ha – a few kilometres apart, which also vary in elevation, aspect and slope. One way of thinking of our Estate wines, conceptually, is as a *sélection massale* or as a *field blend*.

Sélection massale involves propagating a vineyard from cuttings from the most desirable vines, rather than using specific clonal material. A *field blend* was created when a vineyard was planted using a range of vines before varietal identification was an exact science thus creating a vineyard of, potentially, different varieties and different clones. We have for example, six clones of Pinot Noir growing on sites in Main Ridge which range from elevations of 119m to 201m, aspects of due east to due west and slopes of 1:8 to 1:48.

In these field-blended wines, the whole is regarded as greater than the sum of its parts.

Perhaps music provides the analogy we seek – a *Bach Cello Suite* versus a *Beethoven String Quartet* versus *Elgar’s Cello Concerto*, a *Debussy Prelude* versus a *Keith Jarrett Quartet* versus a *Rachmaninoff Piano Concerto*.

Is the solo instrument better than the group? Certainly one thing is clear, the soloist, the single vineyard, has nowhere to hide; the spotlight is tightly focussed. There is no support from the violas and the violins, no support from the orchestra. But better or worse? No, simply different.

As Anthony Rose writes on Champagne in Issue 24 of *The World Of Fine Wine* (2009) ...

“Are [wines] from a single vineyard or village inherently superior to blends? It’s a question that could more usefully be rephrased in terms suggested by Michael Edwards: “Rather than seeking to establish the superiority of blends or of single-village (and single-vineyard) wines, we should be recognizing more thoughtfully their respective strengths.”

We believe that while a blend allows one to approach perfection in terms of balance, a single site dictates its character more plainly, calling attention to its contours rather than smoothing them out. Single vineyard wine is about where it’s from and what it’s seen along the way.

The question of what one gets from a single vineyard wine compared to a multi-site blend is answered clearly when tasting them alongside each other.

Vintage

Vintage variation – the weather as opposed to the climate – is a key element of artisan winemaking. It is an essential component of our wines, and 2010 and 2011 illustrate this perfectly and provide the ideal opportunity to revisit the questions that vintage variation inevitably raise.

2010 is widely regarded as one of the best vintages on the Mornington Peninsula, while 2011 is regarded as one of the more challenging. Compare and contrast the great flavours of 2010 with the beautifully perfumed and delicate wines of 2011, but note the underlying regional varietal purity and the balance in both. It is less about quality, more about difference. A change in character which overlays the terroir effect.

We view vintage conditions as simply another input, another factor to take into account in how we approach our viticulture and our winemaking. Improved techniques in vineyard and winery lessen the range of variation and certainly remove many of the worst impacts of what would have been poor vintages not so long ago. However, beyond these good practices we have no desire to ameliorate vintage effect with, for example, colouring or other additions.

Initial work with any vintage is done in the vineyard – healthy soils, healthy vines, healthy inter-row plantings, growth control to ensure efficacious cooling and/or drying air flow, leaf plucking to ensure the correct level of sunlight getting to the fruit zone, not too much, not too little, vintage determined. And of course, in the end, there is the option of vineyard *triage* and multiple picking passes, *tries successives* as the French say. Our aim, regardless, is ripe fruit – acid, pH and sugar balance, physiological ripeness and, above all, the flavours we seek; blind adherence to a particular sugar level, for example, does not allow for vintage variation; a particular sugar:acid ratio does not allow for vintage variation.

The next stage is the winery, where a lot of thought goes into factors such as the percentage of new oak, the amount of malo in the whites, the length of skin contact for the reds. These are not attempts to hide vintage effect; on the contrary, they are adjusting, fine-tuning, techniques to suit what the vintage has given us.

The point is, simply, that our wines reflect vintage and 2010 and 2011 provide perfect examples of what that means. Different, certainly; whether one is better is a matter of personal preference.

Some related thoughts from two great wine writers:

A bottle of wine can be many different things. A crafted object, perhaps first and foremost. Fine wines are usually a snapshot of place, too, as well as being an interpretation of a varietal (or blended) ideal. They’re also a drinkable weather report: the summary of a season. But to what extent?

In great vintages, of course, you take what nature has given you, and say a private word of thanks when no one’s looking. What, though, do you do when nature has teased and tortured you? Do you allow the excesses and deficiencies of a season to be apparent in the wine, or do you attempt to remedy nature in some way?

...
The fine-wine market is, I suspect, ready to embrace vintage differentiation in a way that it hasn’t been in the past. (This is, after all, one of the things which distinguishes it from inexpensive wine brands – where consistency is paramount.) Some drinkers, indeed, seek out ‘lesser years’ as a refuge from modish ripeness. The underlying assumption, though, must be that the wine will be a truthful account of the vintage.

Don’t strive to correct nature; select from it instead, so as to deliver the most limpid and resonant account of the year that you can. Otherwise ... what’s the point?

Andrew Jefford, *Decanter*,
7 March 2011

All this business about vintages – great, good and poor – originally came from Europe. As is well known, many of the best wine districts of France and Germany have climates that barely provide minimum ripening requirements for their chosen grape varieties. The result was a razor’s edge situation that rewarded growers with remarkable quality in good vintages (read: good weather). The trade-off was that you created something decidedly lesser if the weather during the growing season failed to oblige, being too cool or too rainy or even too hot.

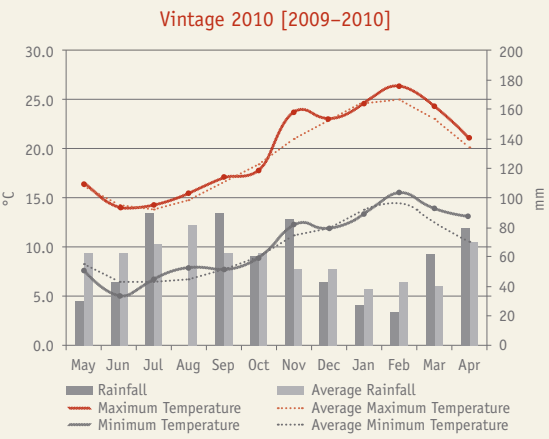
Have such vintage – that is, weather – variations disappeared? Not at all. So what’s changed? Technology. Winemakers today have at their disposal astute scientific educations allied to an impressive array of winemaking equipment and technology that simply didn’t exist prior to the 1960s. Greater profits have allowed growers the luxury of eliminating excess clusters before harvest (what’s called “green harvesting”) as well as excising less-ripe clusters during harvest time sorting.

So yes, dramatic swings in quality based solely on vintage have indeed diminished, even if growing-season weather variations have not. Because of this modern ability to better handle less-than-perfect weather conditions, a new wine lie has emerged: Vintages don’t matter anymore. This is, in a word, nonsense.

The reality is that vintages do matter. They may not matter quite as much as they used to, thanks to technology and – this is the other big difference – the modern abundance of wines coming from more reliably benign winegrowing areas such as Argentina, Chile, California and much of Australia. This is a real change, no doubt about it.

Matt Kramer, *Wine Spectator*,
7 February 2012

Vintages: The Shape of Seasons



Main Ridge Pinot Noir dates for 2009/10...

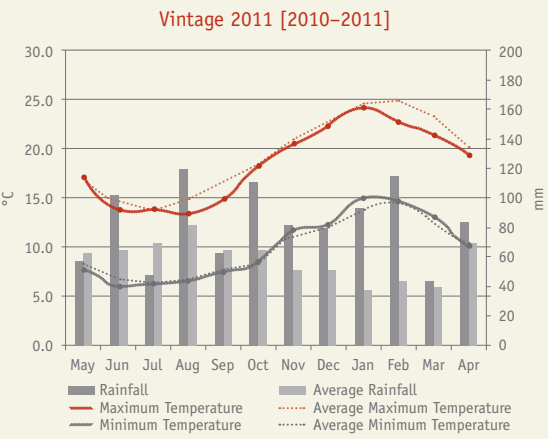
Budburst – 7 Sep [avg 7 Sep]
Flowering – 14 Nov [avg 21 Nov]
Veraison – 27 Jan [avg 3 Feb]
Harvest – 20 Mar [avg 2 Apr]
Budburst-harvest – 195 days [avg 208 days]

A kind vintage beginning with good winter and spring rainfall; warm temperatures through August and September saw good budburst. Although October was marginally cooler than usual, November and December warmed up providing perfect conditions for the “Grand Growth” phase (when the plant switches from vegetative to reproductive mode) and also for flowering and fruit set. February and March were warmer than average resulting in an early vintage with very high quality fruit; average max temperature from Feb-Apr (veraison interval) is 22.7°C, in 2009/10 it was 24.0°C.

Budburst date average, flowering and veraison a week earlier than average and harvest 12 days earlier than average, our 3rd earliest vintage. Hang time 2 weeks shorter than average, our 3rd shortest hang time.

Langton’s 2010 ratings...

- Pinot Noir 10/10 “Exceptional fruit complexity, naturally balanced acidities and fine ripe tannins”
- Chardonnay 9/10 “Beautiful varietal definition, great intensity and high natural acidity”.



Main Ridge Pinot Noir dates for 2010/11...

Budburst – 26 Sep [avg 7 Sep]
Flowering – 26 Nov [avg 21 Nov]
Veraison – 8 Feb [avg 3 Feb]
Harvest – 16 April [avg 2 Apr]
Budburst-harvest – 203 days [avg 208 days]

After a decade of warm and dry conditions the 2011 vintage broke the drought with a strong La Niña.

- Average growing season rainfall (Oct-Apr) is 353mm, in 2010/11 we received 608mm.
- Average max temperature from Feb-Apr (veraison interval) is 22.7°C, in 2010/11 it was 21.3°C.

Leaf plucking to expose the fruit zone to increased ventilation and sunlight interception was vital. Multiple passes were made at harvest to ensure optimum fruit quality.

Latest ever budburst, almost 3 weeks later than average, flowering and veraison a little later than average and harvest 2 weeks later than average, our latest vintage. Hang time just shorter than average but longest veraison interval (veraison-harvest, 68 days v 57 day average).

Langton’s 2011 ratings...

- Pinot Noir 5/10 “Vineyard site, meticulous attention to detail and sheer good luck will result in some moderately good wines”
- Chardonnay 6/10 “Typically elegantly proportioned with high levels of natural acidity”.

2010 Judd, McCutcheon & Wallis
Single Vineyard Wines

Ten Minutes by Tractor produces Single Vineyard Pinot Noir and Chardonnay from its three original “home” vineyards — Judd, McCutcheon and Wallis — when it is appropriate.

These wines are from the highest performing blocks of the Judd, McCutcheon and Wallis vineyards in Main Ridge. 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.



2010 McCutcheon Chardonnay

Vineyards :: Clones

McCutcheon (100%)
P58 from the Long Block

Brix :: pH :: TA

22.5° (12.5° Baumé) :: 3.31 :: 9.3 g/l

Harvest date :: Yield

Hand picked 25 March 2010
4.5 tonnes/ha (1.8 t/acre, ~27.0hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 30% new French oak barriques
- natural complete (93%) MLF
- bottled unfined and filtered after 10 months of oak maturation

Aging :: Oak

10 months 30% new French oak
Medium toast Allier & Chatillon from Sirugue

Finished Residual sugar :: pH :: TA

Dry (0.58 g/l) :: 3.58 :: 5.8 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

129 dozen :: bottled 21 February 2011 :: screwcap

Our thoughts...

The McCutcheon always shows a richer variation of Ten Minutes by Tractor Chardonnay, with greater weight and body to its flavours; 2010 is no exception.

Give the nose a few moments to open up and a range of rich fruit flavours emerge. Mandarin peel, green apple, white peaches, herbs. This is immediately complex and forward in a way the Wallis isn't, swapping a sense of etched detail for generosity and curvaceousness. The oak's expression is more tilted towards vanilla rather than spice here, which matches the fruit's aroma profile well.

The palate has a sense of tangible power on entry. There are gobs of intense, fresh fruit that immediately hit the tongue. Unlike the Wallis, this positively reaches out for the drinker and dances a seductive, earthy dance in full view. That sense of fruit freshness is one of the best features of this wine, adding vitality to a rich flavour profile. As it is, an excellent interplay of lively fruit, rich oak and caramel, adult herbs and textural grip. The palate gets softer as it progresses, more pastel in tone, throwing increasingly pretty flavours across the tongue, winding around each other, twisting and turning through the after palate. Texture is the highlight of the after palate and finish, scraping across the tongue with delicious grip and aromatic, herbal flavours.

2010 Wallis Chardonnay

Vineyards :: Clones

Wallis 100%
P58 from the Tree Block

Brix :: pH :: TA

23.2° (12.9° Baumé) :: 3.29 :: 7.7 g/l

Harvest date :: Yield

Hand picked 22 March 2010
4.1 tonnes/ha (1.7 t/acre, ~24.6hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 30% new French oak barriques
- natural partial (44%) MLF
- bottled lightly fined and filtered after 10 months of oak maturation

Aging :: Oak

10 months 30% new French oak
Medium toast Allier & Chatillon from Sirugue

Finished Residual sugar :: pH :: TA

Dry (0.56 g/l) :: 3.48 :: 6.5 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

134 dozen :: bottled 21 February 2011 :: screwcap

Our thoughts...

The Wallis is typically the finest, most high toned expression of Chardonnay in the range. In 2010 this wine takes its durable qualities to the extreme.

Compared to the Estate, smelling this is like seeing clearly for the first time. Details that were somewhat veiled become crystal clear, silver etched on a white background, causing one to lean in and look more closely. The aroma has citrus and stone fruit notes. It's high toned and quite piercing, an atmosphere of cymbals and muted trumpet, intense and harmonious. This takes everything up several notches: definition, finesse, complexity. There is a wintery white character to the aroma that is ultra-fine, piercing without being an affront in terms of intensity. The more you look, the more there is to see in this wine's aroma.

The palate is correspondingly well defined. Finesse and detail are the words that best describe the flavours, although there's tremendous impact and intensity to their expression. Indeed, this is the high powered intellectual of the family, painting with detail and energy, impatient for the drinker to see more deeply. Citrus and stone fruit cut a path down the palate, around which swirl a range of spiced, nutty, vanilla and caramel notes. It's both delicate and powerful, ephemeral and persistent, thirst quenching and intellectual.

2010 Judd Pinot Noir

Vineyards :: Clones

Judd (100%), 114 (56%) & 115 (44%) from the Creek Block

Brix :: pH :: TA

24.2° (13.4° Baumé) :: 3.55-3.60 :: 7.2-8.0 g/l

Harvest date :: Yield

Hand picked 16 & 23 March 2010
3.1 tonnes/ha (1.3 t/acre, ~18.6hl/ha)

Winemaking

- 100% destemmed
- 5 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- a short post-ferment maceration giving a total of 19-21 days on skins
- following pressing and a short settling period the wine was transferred to 28% new French oak barriques
- natural 100% MLF
- bottled unfined and unfiltered after 14 months of oak maturation

Aging :: Oak

14 months 28% new French oak
Medium toast Allier from Sirugue & François Freres

Finished Residual sugar :: pH :: TA

Dry (0.55 g/l) :: 3.66 :: 7.3 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

173 cases :: bottled 16 September 2011 :: screwcap

Our thoughts...

As always, this is the most fruit driven of the three single vineyard wines. Harmony is often a byword in wine for quality, and in many cases this is valid, but the Judd vineyard wine presents an alternate view, one where beautiful discord, though ultimately resolved, creates much of the interest. Sweet fruit and dark, adult aromas set up a dialogue that is mediated by quite prominent, appropriately handled oak, which needs its level of assertiveness to bring each thread in the aroma profile together. If any of these wines contains its own narrative, it’s the Judd.

The palate is again bright and mouth watering, which is a theme with all the 2010 Pinots. There is sweet, bright strawberry fruit mixed with crunchy sap, spice and caramel. As delicious as the Wallis and McCutcheon are, this is the most hedonistic of the three wines, presenting a tangible physicality through its bold, confident flavours. There’s no loss of sophistication or detail; it’s simply a very different view of Pinot within the context of the range. The flavour profile evolves in the glass, becoming more intense and sweet-edged, further enhancing the juicy lusciousness of the after palate and the long, sap-tinged finish.

2010 McCutcheon Pinot Noir

Vineyards :: Clones

McCutcheon (100%)
MV6 (100%) from the Ridge Block

Brix :: pH :: TA

23.8° (13.2° Baumé) :: 3.51 :: 8.4 g/l

Harvest date :: Yield

Hand picked 23 March 2010
3.0 tonnes/ha (1.2 t/acre, ~18.0hl/ha)

Winemaking

- 100% destemmed
- 5 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- a short post-ferment maceration giving a total of 20 days on skins
- following pressing and a short settling period the wine was transferred to 25% new French oak barriques
- natural 100% MLF
- bottled unfined and unfiltered following a total of 14 months of oak maturation

Aging :: Oak

14 months 25% new French oak
Medium toast Allier from Sirugue & François Freres

Finished Residual sugar :: pH :: TA

Dry (0.47 g/l) :: 3.66 :: 6.9 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

193 cases :: bottled 16 September 2011 :: screwcap

Our thoughts...

Different site, different wine; this is totally distinct from the Wallis and Judd. Compared to the Wallis, this is a much bigger boned wine, still tilted towards mouth-watering savouriness but with greater fruit weight and presence. The nose is all about crunchy red fruits, sap, spiced oak and nuts. As with all the 2010 Pinots, this is already quite resolved in terms of its aroma profile, with none of the awkwardness that can hold young wines back.

The palate structure is fresh and fabulous, with plenty of acid and grip through the palate. Flavours are full, vital and clearly defined right down the line. This wine remains strong from start to finish, from an entry with firm impact through a focused, bright middle palate and sparkling after palate. The tannins are present and more of an influence here than on the Wallis. Edges of seductive sweetness continue through the finish, in keeping with the generally fleshier vibe of this wine. If the Wallis is somewhat of a chilly modernist, all warm materials but hard lines, the McCutcheon seduces with more of a humanist profile - satiny, sexy, curvaceous – without losing any musculature and definition.

2010 Wallis Pinot Noir

Vineyards :: Clones

Wallis (100%)
115 (90%), 777 (10%) from the Piano Block

Brix :: pH :: TA

23.8° (13.2° Baumé) :: 3.58 :: 6.5-7.0 g/l

Harvest date :: Yield

Hand picked 18 March 2010
5.4 tonnes/ha (2.2 t/acre, ~32.4hl/ha)

Winemaking

- 100% destemmed
- 6 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- a short post-ferment maceration giving a total of 20 days on skins
- following pressing and a short settling period the wine was transferred to 30% new French oak barriques
- natural 100% MLF
- bottled unfined and unfiltered following a total of 14 months of oak maturation

Aging :: Oak

10 months 32% new French oak
Medium toast Allier & Chatillon from Sirugue

Finished Residual sugar :: pH :: TA

Dry (0.44 g/l) :: 3.49 :: 6.0 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

359 cases :: bottled 17 March 2011 :: screwcap

Our thoughts...

Immediately complex, the nose is quite full in its aroma profile. The most immediately prominent notes are winemaking-related: nougat oak, butterscotch, oatmeal. This profile moves steadily, almost imperceptibly, into a fruit spectrum, starting with peach and ending up back at caramel via melon but there is an overall tautness and shape that never lets the aroma lose focus. So we get the best of both worlds: rich complexity and lithe shape.

The palate is intense and immediate, more fruit forward than the nose suggests. There’s abundant flavour here, wrapped in a taut, mineral framework that sparkles and flows. Minerality is a controversial word in wine appreciation, but this clearly has that most sought after of Chardonnay components, a lovely firm mineral thrust that provides a savoury, adult foundation for rich, complex flavours. Structure is firm enough, with tasty acid and a clear textural dimension. The after palate and finish gently taper away, with caramel echoes to the last.

Ten Minutes by Tractor Estate Chardonnay and Pinot Noir are sourced exclusively from our three original “home” vineyards – Judd, McCutcheon and Wallis – in Main Ridge, one of the highest, coolest parts of the Mornington Peninsula, and therefore are a Main Ridge expression of each variety. The altitude, aspect of the ridges and valleys to the cooling influence of Bass Strait, and the soils of Main Ridge are all very different to the northern Peninsula.



Vineyards :: Clones

Wallis (76%), McCutcheon (24%)
P58 (100%)

Brix :: pH :: TA

22.4-23.2° (12.4-12.9° Baumé) :: 3.26-3.33 :: 7.9-9.4 g/l

Harvest date :: Yield

Hand picked 22-25 March 2010
4.1 tonnes/ha (1.7 t/acre, ~24.6hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 32% new French oak barriques
- natural partial (75%) MLF
- bottled lightly fined and filtered after 10 months of oak maturation

Aging :: Oak

14 months 30% new French oak
Medium toast Allier from Sirugue & François Freres

Finished Residual sugar :: pH :: TA

Dry (0.45 g/l) :: 3.56 :: 7.0 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

245 cases :: bottled 16 September 2011 :: screwcap

Our thoughts...

The aroma is dark and precise, showcasing brown spice, deep red fruit, dried peel and caramel. The floral and citrus side to the aroma profile is especially beguiling and, along with the wine’s pleasingly transparent appearance, plays to Pinot’s most contradictory side, where powerful aromas mix with delicacy and the lightest of touches. It’s a slap with a feather that leaves one reeling yet wanting to feel more.

The palate structure on this wine is sensational. The acid is mouthwatering, like a glass of orange juice first thing in the morning (before a lovely bacon sandwich). Tannins are fine and a little reticent, allowing the wine’s acid-focused structure to frame and present flavours with precision. Flavours are bright and well defined, ranging from citrus juice through cranberries to spice, intensely expressed and with tight focus. This wine just sparkles with bright, sweet-sour flavours, the sort of flavour combination that makes some Asian cuisines so spectacular.

Vineyards :: Clones

Wallis (63%), McCutcheon (22%), Judd (15%)
777 (47%), MV6 (38%), 115 (15%)

Brix :: pH :: TA

23.6-24.2° (13.1-13.4° Baumé) :: 3.50-3.58 :: 6.8-7.6 g/l

Harvest date :: Yield

Hand picked 18-23 March 2010
4.2 tonnes/ha (1.7 t/acre, ~25.2hl/ha)

Winemaking

- 100% destemmed
- 5-7 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- a short post-ferment maceration giving a total of 18-22 days on skins
- following pressing and a short settling period the wine was transferred to 32% new French oak barriques
- natural 100% MLF
- bottled unfined and unfiltered after 14 months of oak maturation

Aging :: Oak

14 months 32% new French oak
Medium toast Allier from Sirugue & François Freres

Finished Residual sugar :: pH :: TA

Dry (0.48 g/l) :: 3.65 :: 7.0 g/l

Alcohol

14.0% (8.3 standard drinks/750ml bottle)

Production

800 cases :: bottled 16 September 2011 :: screwcap

Our thoughts...

Gloriously light, bright ruby red - it’s always so gratifying to see a Pinot go light on colour density. In a small way, it plays into Pinot’s essential contradiction: that something so light can possess such power.

The nose is extremely accessible, showcasing the sexiest side of Pinot. As with the Estate Chardonnay, this wine sums up Ten Minutes by Tractor Pinot by expressing its most complete, appealingly styled side. Ripe red fruits, rhubarb, tamarillo, very subtle oak input. The aroma profile is utterly correct and plays on Pinot’s seductive, sweet-sour side. Despite its bright aromas, this is a gentle profile, svelte in a classic manner, singing rather than demanding.

The palate is well formed, with an intriguing waxy note that is reminiscent of nothing less than lipstick. Bright, delicious red fruits, sap, herbs, spice - there are plenty of flavours wrapped in a gorgeously drinkable package. Mouthfeel is velvet, firm but fine acid meshing with sparse, grainy tannins. A gentle caress of a finish, fruit driven and sweet just like a lovely dessert.

10X wines are sourced from several vineyards on the Mornington Peninsula and are therefore a regional expression of each variety. These include the Ten Minutes by Tractor “home” vineyards — Judd, McCutcheon and Wallis — and three new vineyards that have been added in recent years: the first is Spedding Vineyard in Main Ridge, on the site of our cellar door and restaurant. It is organically certified and used to trial organic viticultural practices progressively being employed across all the vineyards. The other two, Coolart Road and Northway Downs, are in the north of the Peninsula in the Tuerong area. These vineyards are under our complete control and are managed by our Vineyard Manager, Alan Murray and his team.



Vineyards :: Clones
Judd (37%), McCutcheon (32%), Wallis (31%)
P58

Brix :: pH :: TA
20.3-22.1° (11.3-12.3° Baumé) :: 3.20-3.28 :: 9.3-11.2 g/l

Harvest date :: Yield
Hand picked 15-21 April 2011
4.5 tonnes/ha (1.8 t/acre, ~27.0hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 23% new French oak barriques
- natural partial (46%) MLF
- bottled unfiltered and lightly filtered after 9 months of oak maturation

Aging :: Oak
9 months 23% new French oak
Medium toast Allier & Chatillon from Sirugue & François Freres

Finished Residual sugar :: pH :: TA
Dry (0.50 g/l) :: 3.36 :: 7.2 g/l

Alcohol
12.5% (7.4 standard drinks/750ml bottle)

Production
385 dozen :: bottled 25 February 2012 :: screwcap

Our thoughts...
The cool, wet conditions of 2011 have produced a 10X Chardonnay that tilts firmly towards elegance. As with this year’s Pinot Gris and Pinot Noir 10X releases, drinkers may be pleasantly surprised by how seductive these lighter expressions can be, and how easily matched they are to food.

The nose is bright and fresh, showing a range of aromas including white peach, honeysuckle and struck match, the latter indicative of some pretty smart handling in the winery. The vibe here is angular sophistication, very much in the mould of the highest end Ten Minutes by Tractor wines, but expressed within a more approachable, less intimidatingly sophisticated framework of flavours.

The palate is generous and fruit forward, gorgeous peach up front backed by well spiced oak and edges of savouriness. There’s an essential liveliness to this wine that keeps these relatively full flavours moving briskly across the tongue. Acid structure is firm and fresh, and suggests food will highlight this wine’s qualities well. The after palate is expansive and moves the mouthfeel towards a more rounded, luxurious place, which should become more prominent with time.

Looking very fresh on release, this will develop well over the short to medium term.

Vineyards :: Clones
Wallis (50%), Northway (40%), Spedding (10%)
D1V7

Brix :: pH :: TA
21.8-22.9° (12.1-12.7° Baumé) :: 3.28-3.54 :: 6.7-9.0 g/l

Harvest date :: Yield
Hand picked 5-6 April 2011
2.1 tonnes/ha (0.9 t/acre, ~12.6hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in old French oak barriques
- natural partial (27%) MLF
- bottled unfiltered and lightly filtered after 9 months of oak maturation

Aging :: Oak
9 months old French oak
Medium toast Allier & Chatillon from Sirugue

Finished Residual sugar :: pH :: TA
Dry (0.64 g/l) :: 3.34 :: 6.5 g/l

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

Production
252 dozen :: bottled 25 February 2012 :: screwcap

Our thoughts...
From the challenging 2011 vintage comes a fresh, light and delightful wine. The style here is totally varietal, showing classical spice and pear notes, as well as a hint of attractive almond nuttiness. Unlike some Pinot Gris wines, which can feel heavy and ponderous, this is lively on the nose, with good definition and brisk movement.

The palate is terribly approachable right now. Flavours are very much per the nose, with fresh nashi pear and subtle, delicious spice the dominant notes. The standout dimension here, though, is a supple, soft yet well defined structure that provides an elegant framework in which the fruit notes nestle. The acid, which can sometimes be either too hard or rather too absent with this varietal, is fine and soft and quite supportive enough. Some grip through the after palate adds further texture and a sophisticated twist to the flavours.

A highlight of the 2011 10X range, this is a Pinot Gris of real elegance and finesse. Even those not turned on to the varietal will find much enjoyment here.

2011 10X Pinot Noir

Vineyards :: Clones

Coolart Road (60%), Wallis (23%), McCutcheon (10%), Judd (7%)
MV6 (50%), 115 (28%), 777 (11%), Pommard (4%), G5V15 (4%), 114 (3%)

Brix :: pH :: TA

21.6-23.6° (12.0-13.1° Baumé) :: 3.36-3.72 :: 7.4-10.1 g/l

Harvest date :: Yield

Hand picked 2-19 April 2011
3.2 tonnes/ha (1.3 t/acre, ~19.2hl/ha)

Winemaking

- 100% destemmed
- 4-6 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- a short post-ferment maceration giving a total of 17-22 days on skins
- following pressing and a short settling period the wine was transferred to 16% new French oak barriques
- natural 100% MLF
- bottled unfined and unfiltered following a total of 14 months of oak maturation

Aging :: Oak

10 months 16% new French oak
Medium toast Allier & Tronçais from François Freres, Sirugue & Chassin

Finished Residual sugar :: pH :: TA

Dry (0.31 g/l) :: 3.53 :: 6.4 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

2670 dozen :: bottled 10 March 2012 :: screwcap

Our thoughts...

Of all the 2011 10X releases, this is the prettiest, most immediately seductive wine, fully benefitting from the cool, wet 2011 vintage.

The nose is complex for such a youngster, showing a range of aromas including crunchy red berries, cured meats and some darker, more savoury aromas. Although this is an entry level wine in the portfolio, there is nothing low end about the approach, which offers real stylistic consistency with the Estate and Single Vineyard wines, if not their extra levels of detail and complexity.

The palate is savoury on entry, showing dark, firm flavours and bright, fresh acid. A firm line of fresh red fruit and tart berry skins emerges, which underlines the savoury dimensions and creates lovely tension between dark and pretty flavours. This interplay, combined with textural acid and a lovely, raspy texture makes this wine both sophisticated and immediately appealing.

Ten Minutes by Tractor
2010 & 2011 Wine Releases

Single Vineyard

2010 McCutcheon Chardonnay
2010 Wallis Chardonnay
2010 Judd Pinot Noir
2010 McCutcheon Pinot Noir
2010 Wallis Pinot Noir

Estate

2010 Estate Chardonnay
2010 Estate Pinot Noir

10X

2011 10X Pinot Gris
2011 10X Chardonnay
2011 10X Pinot Noir

Ten Minutes by Tractor

MORNINGTON PENINSULA



Ten Minutes by Tractor
Mornington Peninsula
1333 Mornington Flinders Road
Main Ridge, Victoria 3928 Australia
T + 61 3 5989 6455

For more of our story, please visit us at
tenminutesbytractor.com.au

