

WINE RELEASES 2011 & 2012 VINTAGES



Ten Minutes by Tractor

MORNINGTON PENINSULA

2011 & 2012 Vintage Releases
The Long Road To Ripeness...

...or why the Mornington Peninsula produces such unique Pinot Noir

Ten Minutes by Tractor is pleased to release our 2011 Single Vineyard range, our 2011 Estate wines and our 2012 10X range.

It occurs to us that we have just had a run of extraordinarily different vintages “up-the-hill” on the Mornington Peninsula. For Main Ridge Pinot Noir, 2013 was our earliest vintage, 2011 our latest, 32 days difference; 2013 was our second shortest budburst-harvest interval, 2012 our ninth longest, 17 days or 10% longer. And it got us thinking...

Ripening grapes is not difficult, just let them grow in their natural habitat and they will perform their function of reproduction; however, ripening grapes to make fine wine is a different matter altogether.

So it is not just ripening but the type of ripening (sugar v physiological, sugar:acid balance v wine style, and so on) and what factors drive that ripening (length of growing season, temperature, daylight hours, diurnal range, crop load, viticultural practices, and so on).

We want to have a brief look at one of these key factors in particular – length of growing season – in relation to ripening Pinot Noir on the Mornington Peninsula.

Early Ripening

Some background...

- Pinot Noir is classified as an “early ripener”; Gladstones has it requiring 1140 biologically effective degree days (see below) to ripen and classifies it as a Group 3 grape, the Late Early Group.
- “The distinguishing characteristic of cool viticultural climates is that they will regularly ripen only early maturing grape varieties such as...Pinot Noir.” (Robinson)

All grape varieties have their own ripening requirements¹, often expressed as heat degree days or growing degree days or biologically effective degree days². Degree days measure the heat accumulated over the growing season (variously adjusted; for example Gladstones has a

lower cut-off of 10°C and an upper limit of 19°C as phenological development ceases outside this range, plus adjustments for diurnal range, altitude, slope and so on). Some examples...

Biologically effective degree days	White	Red
1140	Chardonnay, Sauvignon Blanc, Pinot Gris	Pinot Noir, Gamay
1200	Riesling, Semillon	Dolcetto, Tempranillo, Zinfandel
1260	Viognier, Marsanne	Shiraz, Cabernet Franc
1320	Roussanne	Cabernet Sauvignon, Sangiovese
1380		Grenache

Thus if a wide selection of grape varieties were planted where they *could* all ripen they would ripen in ascending order of degree days making Pinot Noir, Chardonnay, Sauvignon Blanc and Pinot Gris – the Ten Minutes By Tractor varieties – early ripeners. Van Leeuwen *et al* point out that the ampelographic collection of the *École Nationale Supérieure d’Agronomie de Montpellier* in France grows several hundred varieties in the same vineyard and sees a two month lag between ripeness of the earliest and latest varieties.

Somewhere like Mildura, where all these varieties would easily ripen (Hall & Jones calculate that the Murray-Darling GI has a range of biologically effective degree days of 1708-1819), would accumulate around say 8 biologically effective degrees per day in the later part of the

1 Gladstone says “The evidence is now clear that, with only minor other influences [temperature] alone controls vine phenology, ie the vine’s rate of physiological development through budbreak to flowering, setting, veraison, and finally fruit ripeness.”

2 Notwithstanding the above comment, degree days, in any form, remain a debateable measure of ripening requirements. Nevertheless it provides a consistent approach and is useful in providing an overview.

growing season thus Shiraz would ripen (1260-1140)/8 = 15 days later than Pinot Noir, Cabernet Sauvignon (1320-1140)/8 = 22 days later, Grenache (1380-1140)/8 = 30 days later.

So, we could plant our Pinot Noir in Mildura, safe from frosts, away from disease pressure, and guarantee ripeness year in, year out and our grapes would be ripe in January, still with several months of growing season left. Why don't we do that, why do we put up with the vagaries of the Mornington Peninsula weather?

The Mornington Peninsula has a biologically effective degree day range of 1046 to 1318 (Hall & Jones) so in the higher, cooler part of the region we cannot even consider the later ripening varieties and it is even touch and go in the lower, northern area; there is simply not enough heat in the growing season to provide the degree days required.

So Why Cool Climate?

Wine, like most things, has its own mythology, its own perceived wisdom, and many of these surround the best place to grow grapes to make fine wine. However, one thing that everybody would agree with is...

- "The best wines are produced with cultivars that *just* achieve ripeness under the local climatic conditions, as if quick ripening of the grapes burned the essences that makes the finesse of great wines." (Ribéreau-Gayon & Peynaud) [italics ours]
- Or, to put it another way...
- "The inescapable fact is that grapes ripen earlier in warmer climates, and early-ripened grapes simply don't get a chance to develop the extraordinary, subtle complexities of flavour." (Allen)
- And again...
- "Pinot Noir seems to produce the best quality wine...in relatively cool climates where this early ripening vine will not rush towards maturity, losing aroma and acidity." (Robinson)

The implication of all this is straightforward, plant grapes where they will take the longest possible time to ripen, ensuring, of course, that

they will ripen. Being on the edge has its risks and there are vintages when there are below average temperatures or above average rainfall or humidity, either preventing ripening altogether or increasing disease pressure.

Why then do we do it? Because the cool climate conditions on the Mornington Peninsula can in most years provide the perfect ripening conditions for Pinot Noir which produces extraordinary wines of world class...

- "In the middle of the flight was a run of most impressive, well-balanced, eloquent examples which turned out to be from Mornington Peninsula, Australia's little bit of Burgundy that is cooled by Melbourne's Port Phillip Bay and the Bass Strait."

Jancis Robinson, Financial Times, October 2010

- "Is New Zealand creating fine Pinot Noirs? It sure is. So too are other New World locales, such as California, Oregon, Australia's Mornington Peninsula and yet other places."

Matt Kramer, Wine Spectator, February 2013

- "...a host of producers in the ocean-cooled Mornington Peninsula who are making very creditable Antipodean answers to red burgundy."

Jancis Robinson et al, Wine Grapes, 2012

Growing Season

Where is this leading?

Well it turns out that the Mornington Peninsula, of the major, quality Pinot Noir producing regions of the world, has the longest growing season of them all.

The holy grail of slow, even ripening, even if not yet fully understood, is achieved. The maritime influence obviously has a major impact but we want to know more. How does this extra long growing season differentiate us? What does it do to the flavour profile and structure of our wines? The implication of our long growing season is that our grapes have the time to develop the fine flavours associated with Pinot Noir, what James Halliday refers to as the "bell-clear varietal character" of Mornington Peninsula Pinot Noir.

The Data

The table below shows that our Main Ridge budburst is a full 40 days earlier than Burgundy, flowering 21 days earlier, veraison 4 days earlier and our harvest 6 days later. The full growing season, budburst to harvest, is therefore 46 days longer up the hill on the Mornington

Peninsula than it is in Burgundy, 208 days v 161 days, a 29% increase.
Although certain parameters of harvest criteria may vary between regions, these cannot explain the entire time differences identified.

Phenology	Burgundy *	Willamette Valley, Oregon*	Central Otago **	Tasmania ***	Mornington Peninsula "Down the Hill" "Up the Hill"	
Budburst	17-Oct	10-Oct	15-Oct	15-Sep	5-Sep	7-Sep
Flowering	13-Dec	15-Dec			15-Nov	22-Nov
Veraison	7-Feb	16-Feb			19-Jan	3-Feb
Harvest	27-Mar	2-Apr	1-Apr	22-Mar	14-Mar	1-Apr
Dormant Interval	204	191	197	177	175	158
Budburst Interval	57	66			71	76
Floraision Interval	56	63			65	73
Veraison Interval	48	45			56	59
Budburst-Harvest (days)	161	174	169	189	191	208
Flowering-Harvest (days)	104	108			121	132
Veraison-Harvest (days)	48	45			56	59
* Dates for Burgundy and the Willamette Valley have had 6 months added to make them directly comparable		** Dates for Central Otago are based on information obtained by web searches.		*** As for Central Otago, dates for Tasmania are based on information sourced from various winery web sites.		Central Otago and Tasmania are large regions with intra-regional variation but we believe these to be reasonable approximations.

Moving Forward

Our next step is to investigate factors which may contribute to these differences. Given our maritime climate, and in contrast to the continentality of many Pinot Noir producing regions, two of the most obvious considerations are **diurnal temperature** range and **humidity**, subjects that engender the most dogmatic adherents – web searches on “diurnal range pinot noir” or “humidity pinot noir” produce thousands of uncompromising statements; the views espoused almost entirely dependent on the diurnal range/humidity of the region of the entry!

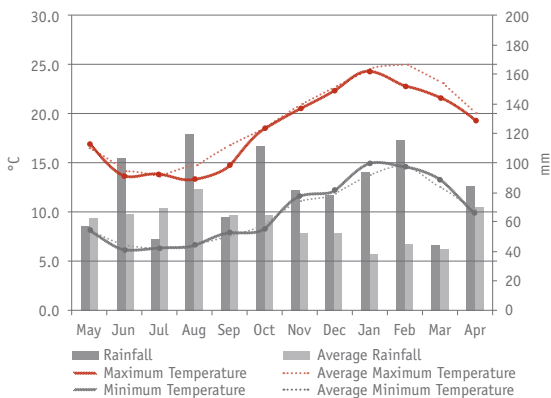
Gladstones again on **diurnal range...**
• “...it can be argued on theoretical and circumstantial grounds that...a regularly narrow diurnal range during ripening should give best fruit and wine quality.” He goes on to question “whence, then, comes the widespread belief expressed in the popular literature, that wine quality results from a wide diurnal

temperature range?” Obviously a challenge to the perceived wisdom and an interesting area for investigation.
And on **humidity...**
• “Early New World opinion generally held that a dry atmosphere...was an advantage for viticulture. That is certainly so for disease control...but historical experience and some recent research findings now suggest that opposing factors outweigh this...where diseases can be adequately controlled.” Again a challenge to the commonly held beliefs and a subject for further research.

Both these are also impacted by the **sea breezes** which are a particular phenomenon of our maritime region; another focus of our exploration.
We are not necessarily agreeing or disagreeing with Gladstones, merely drawing attention to challenges to commonly held, and largely uncontested, conclusions which need looking into further.
The journey continues.

Vintages: The Shape of Seasons

Vintage 2011 [2010–2011]



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 31 Mar]
 Budburst-harvest – 203 days [avg 207 days]

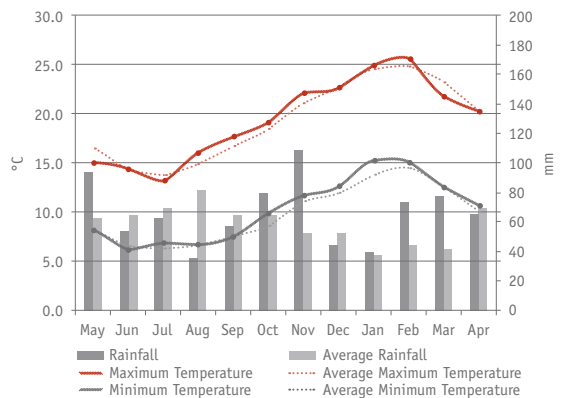
After a decade of warm and dry conditions the 2011 vintage broke the drought with a strong La Niña.

- 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 second longest veraison interval (veraison–harvest, 68 days v 57 day average).

Vintage 2012 [2011–2012]



Main Ridge Pinot Noir dates for 2011/12...

Budburst – 31 Aug [avg 7 Sep]
 Flowering – 12 Nov [avg 21 Nov]
 Veraison – 16 Jan [avg 3 Feb]
 Harvest – 26 Mar [avg 31 Mar]
 Budburst-harvest – 208 [avg 207 days]

A much more favourable season than 2011 though not without several interesting periods. Spring conditions were great for budburst and early season growth. Small bunches from the previous season's cool and wet summer, and a wet spell during flowering, saw moderate to low yields with highly concentrated flavours. An average budburst–harvest interval but our longest ever veraison–harvest interval (74 days v 57 day average) resulted in intensified flavours and colour development.

It was the second longest difference between harvest in the lower north and the higher south (31 days v 17 day average).

Budburst second earliest ever, a week earlier than average; flowering 9 days earlier than average and veraison our earliest ever, 19 days earlier than average; harvest was 8 days earlier than average, our 5th earliest vintage. Hang time was average.

References from previous page:

- Allen, M (2007), *Grapes of Wrath*, G Magazine
- Gladstones, J (2011), *Wine, Terroir and Climate Change*
- Hall, A & Jones, G (2010), *Spatial Analysis of Climate In Winegrape Growing Regions In Australia*, Australian Society Of Viticulture And Oenology
- Halliday, J (2006), *Wine Atlas of Australia*
- Ribéreau-Gayon, J & Peynaud, E (1960), *Traité d'Oenologie*
- Robinson, J (1994), *The Oxford Companion To Wine*
- Shaw, T (2012), *A Climatic Analysis Of Wine Regions Growing Pinot Noir*, Journal of Wine Research (23/3)
- Van Leeuwen et al (2007), *Climate as a Terroir Component*, Congress on Climate and Viticulture

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 Osborne Vineyard, 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.



2012 10X Sauvignon Blanc

Vineyards :: Clones

Judd (77%), Northway (23%)
F14V9 (79%), H5V10 (21%)

Brix :: pH :: TA

22.3-24.0° (12.4-13.3° Baumé) :: 3.37-3.50 :: 7.3-8.2 g/l

Harvest date :: Yield

Hand picked 19 March-18 April 2012
4.0 tonnes/ha (1.6 t/acre, ~24.0hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in old French oak barriques
- natural partial (43%) MLF
- bottled lightly fined and lightly filtered after 8 months of oak maturation

Aging :: Oak

- 8 months old French oak
- Medium toast; tight grain; Allier, Chatillon; Sirugue, François Freres

Finished Residual sugar :: pH :: TA

Dry (0.70 g/l) :: 3.34 :: 6.1 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

379 dozen :: bottled 19 December 2012 :: screwcap

Our thoughts...

As we drink our way through an overwhelmingly Kiwi-flavoured Sauvignon Blanc wave, the challenge for true lovers of this distinctive variety is to find different expressions of the grape, ones that offer new views of its potential while still offering beautiful freshness and verve. The 10X Sauvignon Blanc is a delicate interpretation, one that trades outré flavours for refinement; it is a distillation of what makes this grape so special.

The nose give a flinty impression, tart gooseberry and fresh cut grass wafting through a fine aroma profile that is notable for its restrained expression. Unlike many Sauvignon Blancs, this doesn't shout; rather, it encourages the drinker to lean in and listen more closely. In the mouth, a soft burst of fruit flavour, almost pastel in character, with satisfying fleshiness on the mid-palate. Around the edges, gentle acid gradually tightens as the wine moves through the mouth, riding a creamy texture that speaks of summer afternoon naps and warm breezes.

This isn't your everyday Sauvignon Blanc, which is all the more reason to drink it as often as you can.

Best drinking 2013-2017

Julian Coldrey [May 2013, commissioned by TMBT]

2012 10X Pinot Gris

Vineyards :: Clones

Northway (56%), Spedding (30%), Wallis (14%)
D1V7 (100%)

Brix :: pH :: TA

22.0-23.3° (12.2-12.9° Baumé) :: 3.47-3.55 :: 7.0-7.6 g/l

Harvest date :: Yield

Hand picked 9-26 March 2012
2.5 tonnes/ha (1.0 t/acre, ~15.0hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in old French oak barriques
- natural partial (43%) MLF
- bottled lightly fined and lightly filtered after 8 months of oak maturation

Aging :: Oak

- 8 months old French oak
- Medium toast; tight grain; Allier, Chatillon; Sirugue, François Freres

Finished Residual sugar :: pH :: TA

Dry (0.74 g/l) :: 3.34 :: 6.3 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

346 dozen :: bottled 19 December 2012 :: screwcap

Our thoughts...

Texture is vastly underrated in wine. Flavours are important, of course, but a good wine engages the other senses too. It should look beautiful, smell great and, not least, show as much complexity and refinement in how it feels as how it tastes. Pinot Gris is a variety that, more than many, succeeds or fails on the quality of its texture.

The aroma is highly varietal, with fresh pear the first note to register, followed by flowery aromatics and some fresh, grassy notes. The nose is appropriately fuller than that given by more aromatic varieties such as Sauvignon Blanc, yet it also offers great expressiveness. It's dusk rather than midday, aroma colours thickening slightly as end of day approaches.

Appropriately, the palate is all about beautiful texture as well as a continuation of the delicious pear flesh of the aroma. There's a progression from sweet to savoury through the mouth, seducing early on and adding more adult elements once you're hooked. Texture is fine and multidimensional, with both a creaminess and a light grainy dimension winding around each other right down the line. This truly is a wine that feels as much as it tastes.

A wine that heightens one's sense of touch as well as taste.

Best drinking 2013-2017

Julian Coldrey [May 2013, commissioned by TMBT]

2012 10X Chardonnay

Vineyards :: Clones

Wallis (58%), Osborn (28%), Judd (8%), McCutcheon (6%)
P58 (72%), I10V1 (28%)

Brix :: pH :: TA

22.2-23.0° (12.3-12.8° Baumé) :: 3.25-3.40 :: 6.8-9.2 g/l

Harvest date :: Yield

Hand picked 17 March-4 April 2012
4.6 tonnes/ha (1.9 t/acre, ~27.6hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 12% new French oak barriques
- natural partial (59%) MLF
- bottled lightly fined and lightly filtered after 10 months of oak maturation

Aging :: Oak

- 10 months 12% new French oak
- Medium toast; tight/extra tight grain; Allier, Tronçais, Chatillon; François Freres, Chassin, Sirugue

Finished Residual sugar :: pH :: TA

Dry (0.60 g/l) :: 3.38 :: 6.1 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

599 dozen :: bottled 20 February 2013 :: screwcap

Our thoughts...

The nose is utterly regional and stylistically at one with the estate and single vineyard wines: white flowers, tight stonefruit, caramel brittle. It is immediately complex and effortlessly offers the sort of high toned, flinty aromatics that are rare at any price. Although it is worked, it is also nimble, like a complex piece of machinery that, when it moves, miraculously shows the grace of a dancer.

In the mouth it is packed with flavour and generosity while retaining the structural integrity to ensure good flow and a taut line. More gorgeous complexity, with grilled nuts, spice, white peach and floral notes, all driven firmly by fresh acid and delicate textural dimensions.

It's a particular feat for a wine to be powerful and light at the same time; when it is, as is this wine, the interplay of brawn and refinement fascinates with each sip.

Best drinking 2013-2018

Julian Coldrey [May 2013, commissioned by TMBT]

2012 10X Rosé

Vineyards :: Clones

Coolart Road (100%)
115 (100%)

Brix :: pH :: TA

22.4° (12.4° Baumé) :: 3.53 :: 6.7 g/l

Harvest date :: Yield

Hand picked 22 February 2012
5.4 tonnes/ha (2.2 t/acre, ~32.4hl/ha)

Winemaking

- 100% destemmed
- 26 hours on skins
- 100% wild yeast fermentation in old French oak barriques
- no MLF
- bottled lightly fined and filtered following a total of 2 months of oak maturation

Aging :: Oak

- 2 months old French oak
- Medium toast; tight grain; Allier, Chatillon; Sirugue, François Freres

Finished Residual sugar :: pH :: TA

Dry (0.42 g/l) :: 3.28 :: 6.4 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

415 dozen :: bottled 27 July 2012 :: screwcap

Our thoughts...

As a style often intended for simple refreshment, rosé is especially vulnerable to various winemaking sins: too sweet, too acidic, and so on. A great rosé (and there are great rosés), though, shows the same refinement of balance as a top red or white wine, and delivers just as much satisfaction.

The 2012 10X Rosé pays the style the respect it is due. From 100% Pinot Noir, this wine shows strong, detailed aromatics of rose petals, red berries and light spice. Lurking beneath this vibrant surface, more savoury characters anchor the aroma profile and provide a sense of depth so often missing in this style.

In the mouth, ideally balanced with just a hint of sweetness which adds plump flesh to the wine's red berry flavours. There are other flavours too, of gentle spice and leaf, balancing the fruit's generosity and adding complexity. Acid is firm and fresh, keeping the wine alive in the mouth and helping its flavours to really sing. A musky, rose-scented after palate leads into the prettiest of finishes. Refreshing, sure, but so much more.

Best drinking 2012-2015

Julian Coldrey [December 2012, commissioned by TMBT]

2012 10X Pinot Noir

Vineyards :: Clones

Coolart Road (76%), Northway (10%), Wallis (8%), McCutcheon (6%)
MV6 (46%), 115 (30%), 777 (16%), Pommard (5%), G5V15 (3%)

Brix :: pH :: TA

22.2-23.9° (12.3-13.3° Baumé) :: 3.45-3.64 :: 6.5-7.6 g/l

Harvest date :: Yield

Hand picked 1-27 March 2012

3.8 tonnes/ha (1.5 t/acre, ~22.8hl/ha)

Winemaking

- 100% destemmed
- 4-6 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 17-22 days on skins
- following pressing and a short settling period the wine was transferred to 18% new French oak barriques
- natural 100% MLF
- bottled lightly fined and filtered following a total of 10 months of oak maturation

Aging :: Oak

- 10 months 18% new French oak
- Elegant/medium toast; tight/extra tight grain; Allier, Nevers, Tronçais; François Freres, Sirugue, Chassin

Finished Residual sugar :: pH :: TA

Dry (0.43 g/l) :: 3.43 :: 6.5 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

1705 dozen :: bottled 26 February 2013 :: screwcap

Our thoughts...

Pinot, more than anything, is about contrasts; of colour and intensity, of body and density. At its best, Pinot is an impossible combination of all these things.

This wine, at the entry level to the range, shows two essential Pinot traits: a lightness of colour combined with a wildness of aroma. These immediately mark this as a Pinot of character as well as one that is true to the variety's contradictions. Wild strawberry, *sous bois*, some nutty oak; all these smells are typical, yet it is their nimbleness and sense of abandon that most impresses, notes leaping from the glass without having to be prompted.

In the mouth, flavours are fresh and crunchy, with red fruits and a sappy, mouthwatering acid line. Body is light and flavours remain bright as the wine moves through an increasingly textural back palate. Tannins edge in here, lightly grainy, scattering over the tongue like delicately applied seasoning.

Drink 2013-2019

Julian Coldrey [May 2013, commissioned by TMBT]

2011 Ten Minutes by Tractor
Estate Wines

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.



2011 Ten Minutes by Tractor Estate Chardonnay

Vineyards :: Clones

Wallis (73%), McCutcheon (27%)
P58 (100%)

Brix :: pH :: TA

21.6-22.4° (12.0-12.4° Baumé) :: 3.20-3.25 :: 9.3-11.2 g/l

Harvest date :: Yield

Hand picked 13-19 April 2011
3.1 tonnes/ha (1.3 t/acre, ~18.6hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 27% new French oak barriques
- natural complete (95%) MLF
- bottled lightly fined and filtered after 9 months of oak maturation

Aging :: Oak

- 9 months 27% new French oak
- Elegant/medium toast; tight/extra tight grain; Allier, Tronçais, Vosges; Sirugue, François Freres, Chassin

Finished Residual sugar :: pH :: TA

Dry (0.5 g/l) :: 3.43 :: 6.2 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

249 dozen :: bottled 26 February 2012 :: screwcap

Our thoughts...

The nose first shows gunflint and almond, allowing fresh white peach fruit to edge in after some swirling, but never losing an overlay of high toned, powdery aromatics. This presence through the upper registers creates an impression of detail, something the delicate fruit aromas do nothing to subvert. If something can smell both heady and delicate, this is it.

After such a fine nose, the palate surprises with its drive and power. Full, ripe stonefruit charges down the line, amply supported by the savoury minerality that so distinguishes the Ten Minutes by Tractor Chardonnay family. Acid is fresh and supportive, allowing full fruit notes to move briskly along the tongue, all the while showing flashes of steel, the wine's line swashbuckling in its energy and drive. The after palate is complex, showing a full range of notes from almond meal to cashew, spice to fleshy fruit. A lovely herbal twang asserts through the finish as the wine comes to a close.

A delicious interplay of generosity and adult savouriness.

Best drinking 2013-2018

Julian Coldrey [January 2013, commissioned by TMBT]

2011 Ten Minutes by Tractor Estate Pinot Noir

Vineyards :: Clones

McCutcheon (83%), Wallis (17%)
MV6 (70%), 777 (30%)

Brix :: pH :: TA

22.2-22.5° (12.3-12.5° Baumé) :: 3.41-3.46 :: 7.3-8.4 g/l

Harvest date :: Yield

Hand picked 18-19 April 2011
4.8 tonnes/ha (1.9 t/acre, ~28.8hl/ha)

Winemaking

- 100% destemmed
- 4-6 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 19-20 days on skins
- following pressing and a short settling period the wine was transferred to 28% new French oak barriques
- natural 100% MLF
- bottled lightly fined and unfiltered after 15 months of oak maturation

Aging :: Oak

- 15 months 28% new French oak
- Medium toast; tight/very tight grain; Allier; Sirugue, François Freres

Finished Residual sugar :: pH :: TA

Dry (0.33 g/l) :: 3.49 :: 6.8 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

317 dozen :: bottled 30 August 2012 :: screwcap

Our thoughts...

A lovely ruby red hue, not afraid to be true to Pinot's thin skin. It's always a pleasant surprise to smell a wine so lightly coloured and find it so expressive, as this is. Sap, bright red fruits, spice, a hint of caramel. There's also something funky here, a hint of forest floor that adds resonance to bright fruit notes.

The palate is fresh and savoury, taking red fruit as a starting point for a deliciously sappy, spiced flavour profile. As with the nose, this quickly becomes darker and more brooding, its initial handsomeness masking more dangerous inclinations. There's a sense of snapped twig overlaying the palate that plays into both flavours and the wine's textural, vibrant structure.

Acid is a real feature, being firm and well connected to the wine's fruit, giving a lithe, sinewy impression. Tannins are ripe and flavoursome, hitting the tongue through the finish to lightly drying effect.

A darkly delicious Pinot.

Best drinking 2013-2020

Julian Coldrey [January 2013, commissioned by TMBT]

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.



2011 McCutcheon Chardonnay

Vineyards :: Clones

McCutcheon (100%)

P58 (100%) from the Ridge Block South

Brix :: pH :: TA

22.0° (12.2° Baumé) :: 3.20 :: 10.3 g/l

Harvest date :: Yield

Hand picked 19 April 2011

3.8 tonnes/ha (1.5 t/acre, ~22.8hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 25% new French oak barriques
- natural partial (42%) MLF
- bottled unfined and filtered after 9 months of oak maturation

Aging :: Oak

- 9 months 25% new French oak
- Elegant toast; extra tight grain; Chatillon; Sirugue

Finished Residual sugar :: pH :: TA

Dry (0.49 g/l) :: 3.38 :: 7.8 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

92 dozen :: bottled 26 February 2012 :: screwcap

Our thoughts...

The coolness of the year is immediately evident on smelling this wine. The McCutcheon vineyard typically produces a fuller, more masculine expression of Chardonnay, and this is an excitingly nervy version. The aroma is savoury and high toned, focusing on mineral aromas first of all, beautiful in their crystalline delicacy. Tight grapefruit and white nectarine lurk underneath, adding flesh to a lithe aroma profile and paving the way for the palate.

The palate is immensely powerful, but its drive is well harnessed within a fine, racy structure of acid and phenolics. This is muscularity in slow motion, an elegantly protracted bicep curl, almost a bit of a tease. Grapefruit bursts onto the tongue with verve and freshness, followed quickly by honeydew melon, subtle spice and nutty oak flavours. The cool season has given remarkable intensity and focus to the fruit, and it is easy to overlook this wine's detail and complexity in favour of its drive. But there are such fine flavours here, and further time in bottle will enable their fullest expression.

Best drinking 2013-2020

Julian Coldrey [January 2013, commissioned by TMBT]

2011 Wallis Chardonnay

Vineyards :: Clones

Wallis (100%)

P58 (100%) from the Tree Block

Brix :: pH :: TA

22.1° (12.3° Baumé) :: 3.25 :: 9.6 g/l

Harvest date :: Yield

Hand picked 15 April 2011

2.7 tonnes/ha (1.1 t/acre, ~16.2hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 25% new French oak barriques
- natural partial (45%) MLF
- bottled unfined and filtered after 9 months of oak maturation

Aging :: Oak

- 9 months 25% new French oak
- Elegant/medium toast; extra tight/very tight grain; Chatillon, Tronçais, Sirugue, François Freres

Finished Residual sugar :: pH :: TA

Dry (0.52 g/l) :: 3.36 :: 7.3 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

187 dozen :: bottled 26 February 2012 :: screwcap

Our thoughts...

The Wallis vineyard typically affords the most delicate expression of Chardonnay so in a cool year like 2011, the question becomes: how far will growing conditions push the site's natural style? The answer is: excitingly far.

This Wallis retains all the finesse for which this label is known, but the vintage's extraordinary nature has produced an almost archetypal wine. The aroma presents a collection of notes primarily in the upper registers. Foremost amongst them is a sense of minerality, part powder and part perfume, that recalls fine fragrance. This is a first spray of your favourite summer *eau de toilette*, invigorating and complex, so precisely layered it seems designed that way. Alongside, there's the smell of white flowers, delicate spice and, finally, hits of the citrus fruit that finds full expression on the palate.

Vibrant grapefruit pith and white peach are foremost on the palate, introducing a fine collection of flavours. If this gives an inch or two to the McCutcheon in power, it compensates by way of the poise it achieves in placing each flavour on the tongue in a precise composition. The way this flows down its line is easy and delicate, valuing subtlety above brute force, a dancer amongst athletes. There's no shortage of fruit intensity, though, as the lengthy finish attests.

Best drinking 2013-2022

Julian Coldrey [January 2013, commissioned by TMBT]

2011 McCutcheon Pinot Noir

Vineyards :: Clones

McCutcheon (100%)

MV6 (100%) from the Ridge Block North

Brix :: pH :: TA

22.6° (12.6° Baumé) :: 3.43 :: 8.5 g/l

Harvest date :: Yield

Hand picked 19 April 2011

3.9 tonnes/ha (1.6 t/acre, ~23.4hl/ha)

Winemaking

- 100% destemmed
- 5 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 20 days on skins
- following pressing and a short settling period the wine was transferred to 22% new French oak barriques
- natural 100% MLF
- bottled unfiltered and unfiltered following a total of 15 months of oak maturation

Aging :: Oak

- 15 months 22% new French oak
- Medium toast; tight/very tight grain; Allier, Tronçais; François Freres

Finished Residual sugar :: pH :: TA

Dry (0.31 g/l) :: 3.47 :: 6.8 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

140 dozen :: bottled 30 August 2012 :: screwcap

Our thoughts...

The aroma is uncompromising, with dense, angular brown spice and snapped twig dominating. Swirl it for a moment, though, and a whole spectrum of aromas begins to emerge, with fresh sap and red fruits at its core. Spiced oak brings up the rear of what is a multilayered aroma profile, one that requires the drinker to contemplate its pleasures rather than placing them on full display, a labyrinth rather than a tableau. This wine seems determined to draw you in and make you work, if only just a little.

The palate offers temporary respite from the nose's serious brooding, with a bright burst of red fruit on entry. This quickly folds into a complex flavour profile that finds its full expression on the middle palate, where fruit, sap, forest floor and spice collide and become one. Flavours are serious, but the wine's expression of them is light and delicate, enlivening adult flavours with good humour and brisk movement. The wine sings with freshness and light through its after palate, before a bright, acid-driven finish brings the wine to a close.

Best drinking 2015-2025.

Julian Coldrey [January 2013, commissioned by TMBT]

Ten Minutes by Tractor
2011 & 2012 Wine Releases

10X

2012 10X Sauvignon Blanc

2012 10X Pinot Gris

2012 10X Chardonnay

2012 10X Rosé

2012 10X Pinot Noir

Estate

2011 Estate Chardonnay

2011 Estate Pinot Noir

Single Vineyard

2011 McCutcheon Chardonnay

2011 Wallis Chardonnay

2011 McCutcheon 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

