

WINE RELEASES 2012 & 2013 VINTAGES



Ten Minutes by Tractor

MORNINGTON PENINSULA

2012 & 2013 Vintage Releases Potentiality

The process of making wine is one of creating *actuality* from *potentiality* and two clear phases are identified...

- The potentiality existing in the vine, in combination with terroir and vintage conditions, to create the actuality of grapes
- The potentiality existing in the grape to create the actuality of wine

We are immediately confronted by two commonly heard and overworked phrases: “wine is made in the vineyard” and “non-interventionist winemaking”. Nothing, unfortunately, is that simple so we need to be clear on exactly what we mean.

Winemaking is the process which converts potentiality into actuality, matter into form - it takes the grape, and the potentiality contained in that matter, and converts it into wine, the actuality of form.

We are here mainly interested in the second phase, winemaking and the question is does the *process* modify the potentiality existing in the grape or does it remain faithful to that intrinsic character? But first we must briefly visit the vineyard.

Wine is made in the vineyard

In this note we are focussing on winemaking so let’s just say with regard to the vineyard that we are firm believers in the concept of terroir – our various sites attest to this – and we do whatever is necessary to achieve optimum ripeness.

We are obsessed with understanding site better and by so doing ensure our wines have a sound platform, a balanced and expressive nature so that characteristics of site are evidenced in the wines. The importance we place on fruit quality in the vineyard, and the day we harvest, are intrinsically linked to mitigating the need for significant influences and adjustments in the winery to achieve a wine’s full potential.

If we as wine growers are successful in identifying when to harvest our fruit to fully exploit the potential of the grapes, then surely there are fewer requirements in the winery to intervene.

Non-interventionist winemaking

Perhaps most clearly, winemaking may be viewed as the action of sustaining and maintaining the potential existing in the grape, rather than artificially raising it and certainly not lowering it. This is a view that recognises and celebrates vintage variation. The result of actions taken in the winery must conform to the concept of preserving the potential that the grape has at harvest, at day one. Every day after that, right up to the point that the screw cap is sealed, is just an opportunity to either maintain the quality of the wine or diminish it.

In our eyes, the potential that the grape has at harvest cannot be increased in the winery. It is a purists’ view, and although some may argue that there are myriad products on the oenological shelf that may aid in modifying or adding certain characteristics into a wine, surely the true expression of a wine from a place cannot be achieved in this way.

A role of diligent supervision, conservancy and safeguarding is at the core of our winemaking.

Sometimes knowing when not to do something is the most important skill available to a winemaker, a skill that must be learnt, practiced and which requires great nerve to exercise; the temptation to do *something* is a powerful one.

Day one...

By placing a large emphasis on the idea that a wine’s potential is set on the day of harvest, one cannot underestimate how important getting that harvest date right truly is.

Identifying the perfect point to capture the peak potential in the ripening of a grape can be daunting. Attempting to translate the attributes of grapes in a vineyard into an image of the wine in a glass poses the most challenging of all indicators. It is helpful to have some laboratory analyses and numbers such as sugar concentration and acid levels, however taste still represents the most important factor in identifying the point when potential is maximised. We get better at

this as each season teaches us a little more. We know that a day too late can be as, if not more, detrimental than a day too early. We also know that a single day can matter; a single day can make a big difference.

...And beyond

Picking is not the end of the decision process. Trying to clarify exactly what the vintage has delivered can be difficult in the first few weeks of the wine’s life. Sneak peaks of characteristics raise their head over vintage, whether it’s the smell of violets and cranberries from one of the Pinot Noir vats in the corner, or red smears on a stained t-shirt alluding to the potential depth of colour a particular season brings. You tend to get a feel for this over vintage, but it’s not until about now, the beginning of wintry weather, that the wines in the barrel room tell that the potential has been achieved, what the actuality will be.

So if ultimately the totality of a wine’s potential is set at harvest, what is required in the winery to ensure this full potential is attained?

If all we as winemakers are doing in the winery is watching, and waiting, and trying to stay out of the process as much as possible, what exactly is our role?

We shout from the rooftops that our wines truly make themselves and, being blessed with great fruit, little or no intervention is required in the winery. We argue that surely the truest path to discovering what our vineyard sites are all about requires little influence, minimal additions and little more than a focused and attentive eye to keep the winemaking process on track. This non-interventionism forms an important cornerstone of our philosophy; for those who are interested in wines that speak of origin, of place, this ideal is truly at the heart of our pursuit. Our interests lie in the influence of site, rather than the effect of man.

As compelling as this sounds, it’s a rather neat, and somewhat simplistic, view of the interactions we have with vineyards and our wines. The evolution of our understanding, the influences we take from others, and the obsessions that we chase as winemakers are at the very core of

the wines that we make. It is these influences that mould and shape our wines, and although we profess we do not yield influence in our winemaking, and that we are merely passengers along for the ride, it is evident that someone is responsible for steering the ship.

So where is the line drawn? Which elements in a wine are derived solely from the influence of site, and which are truly the hand of the winemaker? We argue that both exist in our wines, however one important factor, one overriding theme, serves the purpose of defining the direction our wines take. More than anything else, everything we do, both in the vineyard and in the winery, should support and complement the characteristics that our vineyard sites give us.

The reality is that there are winemaking decisions to be made and that there are influences imparted to our wines by our winemaking.

By understanding the influences that a particular site in conjunction with a particular season produces we can begin to make decisions as to how to best highlight these influences in our wines. Each season is different, each season



imparts its own fingerprint on the style of a wine. How do we go about revealing the full potential of this wine while remaining faithful to the intrinsic character that a particular site in a particular season brings? It is essential that we do all we can to ensure the potential of a wine is not compromised by influences imparted by us.

In our eyes a faultless wine requires some contribution to be made along the way, not to smudge or alter the characteristics of a wine, but rather to provide support for what already exists.

For instance, the selection of *oak* used for a wine’s maturation may be the single most important decision a winemaker makes. Oak can have a huge impact on the attributes of a wine: getting it right, placing it in a supporting rather than an overpowering role, may be the difference between a merely good wine and a great one. We have at our disposal a plethora of options regarding the variations of oak and matching attributes such as *grain density* or *level of toast* can have a significant impact; choosing a particular ‘tightness’ of grain can allow the shape, focus and length of a wine to be highlighted and supported. And we tend to see certain densities matching particular attributes of our sites. Single vineyard wines such as a Wallis Chardonnay or McCutcheon Pinot Noir, with such focussed and fine structure and wonderful length, tend to be best complemented by very tight grain. Identifying attributes such as these and making decisions to highlight and focus attention on them is essential to produce a wine that fully reaches its potential.

Some of our vinification techniques may seem rather traditional, but it is these very techniques that we believe complement the attributes of our sites. The use of *indigenous yeast* for fermentation may be associated with a traditionalist’s pursuit of the influence of terroir and non-intervention, however it is the influence we derive from wild yeast we believe responsible for highlighting and complementing these attributes. It is how texture, mouthfeel and the complex nature of the fruit is expressed in the wine that we associate with this technique. By influencing the wine in this way, we allow so much of the complexity relating to each of our sites to come to the fore.

One method that we use in the maturation of our white wines in barriques is a stirring of the settled yeast cells, or lees, derived from fermentation. This stirring, or *battonage*, is carried out regularly throughout the period the wine remains in barrel. By stirring the lees back into suspension we impart the influence of these cells more rapidly, creating a more reductive environment but also gaining benefit from the characteristics derived from the interaction of the lees with the wine and the various compounds present. This can again be responsible for developing the texture and mouthfeel we wish to achieve in our wines, but it also contributes great depth and complexity to the palate. Battonage can also be responsible for producing a great freshness, highlighting the fruit, as well as increasing the integration of the perception of oak through interactions with oak flavour molecules.

Fining can be a critical tool, allowing us to alter phenolic compounds responsible for a wine’s structural as well as aromatic components. In recent years we see less need to alter the influence of excessive phenolic profiles in our wines through the addition of tiny quantities of fining agents such as egg white . Whether this is due to increasing vine age, more refined/less extractive winemaking techniques or possibly our advancements in viticulture as we learn more and more with each season, we have increasingly opted to not fine our wines. Ultimately the use of fining agents is to refine, polish and ensure the wine is balanced, harmonious and not compromised by the influence of components at odds with allowing the wine’s full expression.

One addition we consider essential is *sulphur dioxide*, a common addition to prevent spoilage during the winemaking process and in the bottle and to preserve the characteristics of the wine. The rationale for this addition is to prevent development of faults that can not only impart an undesirable characteristic but also smother the ability of the wine to reveal its origin and attributes. Again this emphasises how the role of the non-interventionist winemaker can be misrepresented and oversimplified. It is not correct to assume that to do nothing in the winery will result in a truer

expression of a wine; too little intervention can be just as detrimental as too much.

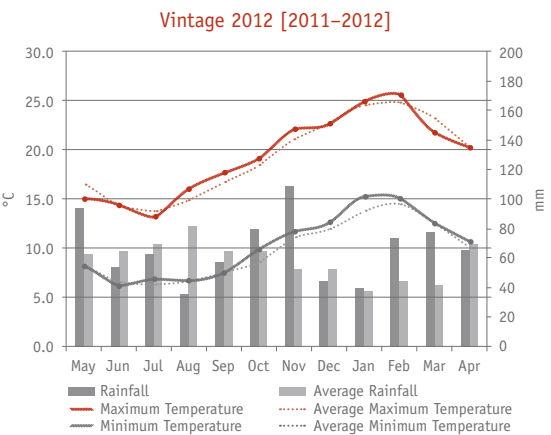
The impact of poor winemaking on the expression of place in a wine can be devastating. Common faults arising from poor winemaking can result in not only blurring the expression of a wine, but also often causes wines to taste similar, losing any attributes of individuality derived from where the fruit was grown.

We again return to our overriding theme of acting only in the interest of allowing a *site* to express itself to its full potential, it is not in our

interest to define a *wine’s* potential. Ultimately, as mentioned above, it is about steering the ship rather than changing course - gauging the correct influences, not inhibited by too much or too little winemaking input, gauging the moments a wine requires supervision, management and the occasional gentle hand to provide support.

We serve a better purpose by providing support so that the grape’s potentiality is realised in the wine’s actuality, so that it can ultimately express where it came from, so that it does not show that it was altered along the way.

Vintages: The Shape of Seasons



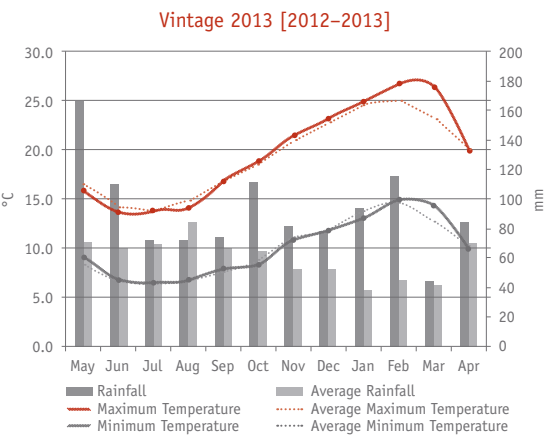
Main Ridge Pinot Noir dates for 2011/12...

- Budburst - 31 Aug [avg 6 Sep]
- Flowering - 12 Nov [avg 21 Nov]
- Veraison - 16 Jan [avg 3 Feb]
- Harvest - 26 Mar [avg 30 Mar]
- Budburst-harvest - 208 days [avg 206 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.



Main Ridge Pinot Noir dates for 2012/13...

- Budburst - 6 Sep [avg 6 Sep]
- Flowering - 22 Nov [avg 21 Nov]
- Veraison - 28 Jan [avg 3 Feb]
- Harvest - 15 Mar [avg 30 Mar]
- Budburst-harvest - 191 days [avg 206 days]

After good winter rains the 2013 vintage ended as one of our driest and was our earliest vintage on record (including our second shortest hang time - budburst to harvest - of 191 days v 206 day average). The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage.

A vintage of extremes - wettest ever dormant interval and second driest floraison interval and a very dry veraison interval; hottest ever veraison interval - the chart above clearly shows the well above average maximum and minimum temperatures experience through February and March.

Budburst and flowering dates were close to average, veraison a week earlier than average and harvest 16 days earlier than average, our earliest on record.

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 Osborn Vineyard, are in the north of the Peninsula in the Tuerong area.



Vineyards :: Clones

Judd (100%)
F14V9 (75%), H5V10 (25%)

Brix :: pH :: TA

22.4° (12.4° Baumé) :: 3.38 :: 6.7 g/l

Harvest date :: Yield

Hand picked 10 April 2013
8.5 tonnes/ha (3.4 t/acre, ~51.0hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in old French oak barriques
- natural partial (55%) MLF
- bottled lightly fined and lightly filtered after 7 months of oak maturation

Aging :: Oak

- 7 months old French oak

Finished Residual sugar :: pH :: TA

Dry (0.33 g/l) :: 3.26 :: 6.2 g/l

Alcohol

13.1% (7.8 standard drinks/750ml bottle)

Production

715 dozen :: bottled 16 December 2013 :: screwcap

Our thoughts...

It would be easy for a producer to see the popularity of Sauvignon Blanc from across the Tasman and believe emulation is the path to success. This wine represents a more daring path: a Sauvignon Blanc that is in all respects the opposite of the Marlborough-style. Here, the emphasis is on texture and depth, with a surprisingly complex set of winemaking techniques used to achieve it. Barrel work, lees stirring, malolactic fermentation - this has it all, and it carries through to the finished wine.

The nose shows a pastel softness to its fruit that nonetheless is framed by gentle cut grass and tart kiwifruit skin. There are hints of more tropical fruit but these are contained and matched well to creamy, lees-derived aromas. This is Sauvignon Blanc stripped of its vulgarity, a completely different expression of the variety that places value on finesse, subtlety and purity.

The palate adds a textural journey to the aroma's gentle vibe. Firm acid moves the wine on entry, leading to a middle palate that expresses clean lemon and passionfruit flavours within a textural, weighty frame. It's an expansive mid-section, like a dress that suddenly billows in the wind, and just as pretty. The after palate tightens with herbal flavours and the acid line's guiding hand. A clean, delicious finish..

Best drinking 2014-2018

Julian Coldrey [May 2014, commissioned by TMBT]

Vineyards :: Clones

Spedding (44%), Osborn (36%), Wallis (20%)
D1V7 (100%)

Brix :: pH :: TA

23.2-24.0° (12.9-13.3° Baumé) :: 3.38-3.53 :: 5.6-6.6 g/l

Harvest date :: Yield

Hand picked 8-15 March 2013
10.7 tonnes/ha (4.3 t/acre, ~64.2hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in old French oak barriques
- natural partial (57%) MLF
- bottled lightly fined and lightly filtered after 8 months of oak maturation

Aging :: Oak

- 8 months old French oak

Finished Residual sugar :: pH :: TA

Dry (2.0 g/l) :: 3.24 :: 5.9 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

804 dozen :: bottled 16 December 2013 :: screwcap

Our thoughts...

Wine can taste of many things, but surely the most immediately seductive, accessible wines are those that taste of fresh, luscious fruit. And so it is with this Pinot Gris.

One's immediate impression on the nose is of pear flesh. This is Pinot Gris' signature aroma, but rarely does it sing so clearly from the glass. Indeed, there's a purity to the fruit aroma that means it takes some time for the true complexity here to emerge. Slowly, though, a range of savoury aromas make themselves known, including a leesy note that recalls the richness of clotted cream.

In the mouth, full-flavoured and vibrant, with a satisfyingly fleshy mid-palate that fills the mouth with peach flesh and spice. The pitfalls of this variety - coarseness of texture and a certain oiliness - are deftly avoided, though texture remains a highlight of the wine. The after palate, in particular, has a gorgeous kitten's tongue lick of phenolics that brings shape and tension to the wine. It closes with a savoury flourish that's equal parts fruit and winemaking artifice.

Best drinking 2014-2018

Julian Coldrey [May 2014, commissioned by TMBT]

2013 10X Chardonnay

Vineyards :: Clones

Osborn (60%), Judd (22%), McCutcheon (18%)
P58 (100%)

Brix :: pH :: TA

22.7-23.3° (12.6-12.9° Baumé) :: 3.3-3.46 :: 5.85-7.9 g/l

Harvest date :: Yield

Hand picked 11-26 March 2013
7.4 tonnes/ha (3.0 t/acre, ~44.4hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 15% new French oak
barriques
- natural partial (54%) MLF
- bottled lightly fined and filtered after 8 months of oak
maturation

Aging :: Oak

- 8 months 15% new French oak
- Elegant/medium toast; tight grain; Sirugue [Allier],
François Freres, Chassin

Finished Residual sugar :: pH :: TA

Dry (0.99 g/l) :: 3.24 :: 5.8 g/l

Alcohol

13.6% (8.0 standard drinks/750ml bottle)

Production

1,064 dozen :: bottled 6 February 2014 :: screwcap

Our thoughts...

The 10X Chardonnay has the unenviable task of not only
tasting great, but of fitting into the Ten Minutes by Tractor
range of wines as the entry level varietal Chardonnay. Add
vintage variation to the equation and this wine has a fair
amount to live up to.

Immediate complexity on the nose, with a mix of cashews,
white peach, honeydew melon and gentle spice. Edges of
caramel and herb round out a complete aroma profile. Vintage
conditions shine through in the generosity and forwardness of
the aroma, yet the wine remains very much a cool climate, Ten
Minutes by Tractor style.

In the mouth, this has good movement down its line and
a slippery, mouthfilling texture. It’s as if someone is dragging
satin down one’s tongue, leaving behind flavours of grilled
nuts, oatmeal, peach flesh and spice. There’s a gentleness to
this wine that speaks of comfort and which meshes well with
the fruit’s generous character. The after palate shows good
presence and leads to a satisfying, lengthy finish. There’s
no doubt stepping up the range brings greater precision,
complexity and interest, but this wine is a true reflection of
house style and loses nothing to its more expensive siblings in
terms of deliciousness.

Best drinking 2014-2019

Julian Coldrey [May 2014, commissioned by TMBT]

2013 10X Rosé

Vineyards :: Clones

Coolart Road (100%)
115 (100%)

Brix :: pH :: TA

20.8° (11.6° Baumé) :: 3.55 :: 6.8 g/l

Harvest date :: Yield

Hand picked 22 February 2013
2.9 tonnes/ha (1.2 t/acre, ~17.4hl/ha)

Winemaking

- 100% destemmed
- 24 hours on skins
- 100% wild yeast fermentation in old French oak barriques
- no MLF
- bottled unfined and lightly filtered following a total of 3
months of oak maturation

Aging :: Oak

- 3 months old French oak

Finished Residual sugar :: pH :: TA

Dry (0.57 g/l) :: 3.28 :: 6.1 g/l

Alcohol

12.0% (7.1 standard drinks/750ml bottle)

Production

341 dozen :: bottled 27 June 2013 :: screwcap

Our thoughts...

Some critics debate the importance of colour in wine,
suggesting it’s of only cursory importance compared to aroma
and flavour. Even if this is true, the exception must surely be
rosé, whose varying colours ought always to be a principal
source of delight. From lurid pink to the palest of blushes, a
good rosé always shimmers with sunset lights and anticipation.

The 2013 10X Rosé opts for a pale salmon pink which,
aside from being in the sweet spot as far as contemporary
rosé is concerned, is wonderfully classy. It reminds one of
faded glamour, fine silk and the sort of opulent luxury that
can afford to be subtle. The palate, then, comes as a fresh
shock to the senses, not trading in pastel like the wine’s hue
but rather in the crispest of berry flavours. This is a seriously
aromatic wine, with crunchy red fruit, sap and savoury nuances
contributing to a feeling of extreme youth, as if the wine has
leapt from the vineyard into the glass only moments ago.

The palate echoes these impressions, proving the wine is
savoury at heart, and boosting its sophisticated flavours with
a firm acid line and a defined shape. It’s intense, this wine,
but light too, a flash of fruit weight reverberating through
the mid-palate before softening and becoming more plump on
the finish. As a style intended mostly to accompany food it’s
important rosé never cloy, this wine’s structure and flavour
profile ensure this is the case.

Best drinking 2014-2016

Julian Coldrey [February 2014, commissioned by TMBT]

2013 10X Pinot Noir

Vineyards :: Clones

Coolart Road (76%), Judd (14%), McCutcheon (10%)
MV6 (62%), 115 (21%), 777 (9%), 114 (4%), G5V15 (2%),
Pommard (2%)

Brix :: pH :: TA

22.7-23.9° (12.6-13.3° Baumé) :: 3.48-3.69 :: 6.2-7.8 g/l

Harvest date :: Yield

Hand picked 5-9 March 2013
5.4 tonnes/ha (2.2 t/acre, ~32.4hl/ha)

Winemaking

- 100% destemmed
- 5-7 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 17-21 days on skins
- following pressing and a short settling period the wine was
transferred to 15% new French oak barriques
- natural 100% MLF
- bottled unfined and unfiltered following a total of 11
months of oak maturation

Aging :: Oak

- 11 months 15% new French oak
- Elegant/medium toast; tight/very tight grain; François
Freres, Sirugue [Allier], Chassin

Finished Residual sugar :: pH :: TA

Dry (0.59 g/l) :: 3.44 :: 6.1 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

3366 dozen :: bottled 28 February 2014 :: screwcap

Our thoughts...

Pinot Noir is a most fickle variety, not only in the vineyard and
winery, but in the glass too. There’s a particular type of Pinot,
though, that explodes from the glass with a wild abandon that
no other variety can match.

This is one of those Pinots. Immediately on pouring, the
aroma throws energetic aromas of bracken, rhubarb and red
berries. It’s quite a performance and one that requires little
by way of imagination to enjoy - this wine is happy to show
the drinker everything it brings. Not to imply any simplicity;
indeed, the range of aromas is wide and coherent and, as the
wine aerates, changeable too. Fruit darkens from its initial red
spectrum and the wine’s spicy side comes to the fore.

This full-frontal approach continues in the mouth, with a
fruit-dense palate bringing weight and impact. Entry is bright
and brisk, and only towards the mid-palate does the wine’s
true density become apparent. This seems simply packed with
fruit, red and black berries mostly, that flood the tongue with
flavour before flowing to an increasingly savoury after palate
that also shows dry, loose-knit tannins. The finish is darkly
fruited and vibrant.

Drink 2014-2020

Julian Coldrey [May 2014, commissioned by TMBT]

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

Judd (47%), McCutcheon (37%), Wallis (16%), P58 (100%)

Brix :: pH :: TA

22.7-23.0° (12.6-12.8° Baumé) :: 3.25-3.34 :: 8.9-9.7 g/l

Harvest date :: Yield

Hand picked 20 March-4 April 2012
4.0 tonnes/ha (1.6 t/acre, ~24.0hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 24% new French oak barriques
- natural partial (72%) MLF
- bottled lightly fined and filtered after 10 months of oak maturation

Aging :: Oak

- 10 months 24% new French oak
- Elegant/medium toast; very tight grain; Sirugue [Allier], François Freres, Chassin

Finished Residual sugar :: pH :: TA

Dry (0.84 g/l) :: 3.42 :: 6.7 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

451 dozen :: bottled 20 February 2013 :: screwcap

Our thoughts...

Ten Minutes by Tractor’s Estate Chardonnay typically provides a good dose of the single vineyard wines and this 2012 is no exception. What stands out this year, though, is the wine’s delicacy, which is all its own.

Some youthful esters quickly blow off to reveal fruit flavours in the honeydew melon and white stonefruit spectrum. Light caramel and subtle spice creep in thanks to some sensitive winemaking, each input attuned to the fruit’s fragrant softness and pastel shades. Citrus and florals emerge with air, and the whole whispers seductively, never once raising above sotto voce but continuing, nevertheless, to communicate with each smell.

In the mouth, a nice textural progression from firm acid to a slippery, rather luxurious back palate. Marvellously fresh, this continues to showcase great complexity without undue heaviness. Oak remains beautifully balanced throughout and it’s easy to appreciate a wine that can say so much while remaining so mobile down its line. A soft, pretty finish encourages further tasting.

Best drinking 2014-2019
Julian Coldrey [January 2014, commissioned by TMBT]

Vineyards :: Clones

Wallis (53%), McCutcheon (41%), Judd (6%)
MV6 (60%), 777 (32%), G5V15 (8%)

Brix :: pH :: TA

22.2-23.8° (12.3-13.2° Baumé) :: 3.45-3.56 :: 6.8-7.8 g/l

Harvest date :: Yield

Hand picked 27-29 March 2012
1.8 tonnes/ha (0.7 t/acre, ~10.8hl/ha)

Winemaking

- 100% destemmed
- 4-6 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 19-21 days on skins
- following pressing and a short settling period the wine was transferred to 22% new French oak barriques
- natural 100% MLF
- bottled unfined and coarse filtered after 16 months of oak maturation

Aging :: Oak

- 16 months 22% new French oak
- Medium toast; tight/very tight grain; Chassin, François Freres

Finished Residual sugar :: pH :: TA

Dry (0.53 g/l) :: 3.48 :: 6.7 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

522 dozen :: bottled 16 September 2013 :: screwcap

Our thoughts...

Both Estate wines are stylistically of a piece with the single vineyard bottlings, yet they offer their own pleasures too. This is a true expression of Ten Minutes by Tractor Pinot Noir in an easier, more accessible package.

A wonderfully light aroma, this smells of bright red fruits, subtle spiced oak, sap and forest floor. It speaks clearly of Pinot (something not to be taken for granted with this variety) and possesses the sort of transparency and definition that are hallmarks of the house style. Rather than appealing to a craving for a Big Red, this revels in its true nature as a perfumed, elegant wine and provides a convincing argument for this expression of Pinot.

In the mouth, a vivid acid line pushes bright red berry flavours onto the tongue with thrilling freshness. Immediately, a range of other notes emerge, from spiced oak to tingly sap and more savoury fruit. The fundamental contradiction of such a light wine possessing such power and impact lies at the heart of Pinot appreciation, and the performance this wine gives is nicely illustrative. Some flesh creeps in at the sides of the palate, suggesting bottle age will be very kind. One can’t help but think of a precocious sprinter, one who looks too slight to really fly yet who manages to race with effortless speed. A darkly delicious Pinot.

Best drinking 2014-2022
Julian Coldrey [January 2014, 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.



Vineyards :: Clones
McCutcheon (100%)
P58 (100%) from the Ridge (71%) & Lake (29%) Blocks

Brix :: pH :: TA
22.6-23.0° (12.6-12.8° Baumé) :: 3.38 :: 9.2 g/l

Harvest date :: Yield
Hand picked 4-5 April 2012
4.6 tonnes/ha (1.9 t/acre, ~27.6hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 28% new French oak barriques
- natural complete (91%) MLF
- bottled unfined and filtered after 10 months of oak maturation

Aging :: Oak

- 10 months 28% new French oak
- Elegant/medium toast; hand select grain; Sirugue, François Freres

Finished Residual sugar :: pH :: TA
Dry (0.59 g/l) :: 3.51 :: 6.0 g/l

Alcohol
13.5% (8.0 standard drinks/750ml bottle)

Production
162 dozen :: bottled 20 February 2013 :: screwcap

Our thoughts...

One of the pleasures of the Ten Minutes by Tractor portfolio is that it gives one the opportunity to taste wines side by side that have been designed, from the ground up, to showcase site. Differences in winemaking regime are minimised and style is contained to allow each vineyard site to mark wines clearly, unequivocally. So when you taste this wine alongside the Wallis Chardonnay, as you are strongly encouraged to do, the fact that flavours differ so markedly, that mouthfeel and character are so distinct, comes down entirely to site.

The French talk of a goût de terroir, and this is it. This is immediately headier and more tropical than the Wallis, with a hint of pineapple overlaying bright, heady stonefruit and citrus aromas. While this is just as complex as its sibling, its power and opulence are perhaps even more up-front and easily appreciated, particularly if one's tastes tend towards fuller Chardonnay styles.

Befitting such aromatic richness, in the mouth this is strikingly muscular, intense fruit flavours contained within an acid structure that streamlines line and contributes a real sense of freshness. It's almost as if there's a spring in its step, such is the decisiveness with which it launches flavours onto the tongue - rather than the delicate twirl of the Wallis, this lands firmly on both feet. A powdery texture to the after palate gives light and shade to mouthfeel and the wine closes with good, spiced length.

Best drinking 2014-2022
Julian Coldrey [January 2014, commissioned by TMBT]

Vineyards :: Clones
Wallis (100%)
P58 (100%) from the Tree Block

Brix :: pH :: TA
22.7° (12.6° Baumé) :: 3.34 :: 9.7 g/l

Harvest date :: Yield
Hand picked 20 March 2012
3.4 tonnes/ha (1.4 t/acre, ~20.4hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 22% new French oak barriques
- natural complete (89%) MLF
- bottled unfined and filtered after 10 months of oak maturation

Aging :: Oak

- 10 months 22% new French oak
- Elegant/medium toast; hand select grain; Sirugue [Allier], François Freres

Finished Residual sugar :: pH :: TA
Dry (0.96 g/l) :: 3.44 :: 6.5 g/l

Alcohol
13.5% (8.0 standard drinks/750ml bottle)

Production
136 dozen :: bottled 20 February 2013 :: screwcap

Our thoughts...

Wallis vineyard continues to powerfully imprint this Chardonnay. Each year, despite vintage variation, it is always a wine of finesse and delicacy, a wonderful foil to McCutcheon's muscularity and impact. Ten Minutes by Tractor's rigorously designed winemaking draws out the differences between these sites with admirable clarity, always careful to allow fruit character to shine while providing sensitive oak and other winemaking inputs.

The nose is immediately complex, with delicious aromas of apple, ripe stonefruit and spice that, together, add up to something approaching the smell of a fresh fruit pie. Yet it's taut too, with citrus and cumquat alongside more prickly, smoky notes. This wine can sometimes be forbiddingly taut in its youth, but the 2012 vintage has given us an aroma that beckons with freshness and vibrancy.

A wine of considerable impact in the mouth, this steps up all aspects of its structure and flavour intensity compared to the Estate wine (as well it should) while remaining true to vineyard type. In particular, the wine's acid line is ultra-fine and firm, providing a shapely spine to the wine's movement and granting each flavour, of which there are many, the cleanest of articulations. Indeed, this seems positively gymnastic in its precision and elegance in the mouth, pausing at each turn to express a cleanly struck pose. Fine oatmeal and spice flavours bring the wine to a close.

Best drinking 2014-2022
Julian Coldrey [January 2014, commissioned by TMBT]

2012 Judd Pinot Noir

Vineyards :: Clones

Judd (100%)
115 (50%), 114 (32%), 777 (18%) from the Creek Block

Brix :: pH :: TA

22.7-23.5° (12.6-13.1° Baumé) :: 3.40-3.58 :: 7.8-9.2 g/l

Harvest date :: Yield

Hand picked 15 & 29 March 2012
1.6 tonnes/ha (0.6 t/acre, ~9.6hl/ha)

Winemaking

- 100% destemmed
- 4-6 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 20-21 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 coarse filtered following a total of 17 months of oak maturation

Aging :: Oak

- 17 months 25% new French oak
- Elegant/medium toast; very tight grain; Sirugue [Allier], Tronçais; François Freres

Finished Residual sugar :: pH :: TA

Dry (0.42 g/l) :: 3.51 :: 6.6 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

190 dozen :: bottled 16 September 2013 :: screwcap

Our thoughts...

The Judd Vineyard Pinot Noir is the most reliably approachable of Ten Minutes by Tractor’s premium Pinots. It always shows a particular brightness of fruit, a high toned lusciousness, that is distinctive and draws the drinker in. While the McCutcheon broods and scowls moodily, the Judd reaches out and just wants you to have some fun.

It’s no ditz, though, this Pinot. The nose, although pretty and bright, is full of complex flavours and simply oozes varietal character. There are transparent red berries, crunchy and fresh, along with a bright sap note and a light dusting of brown spice. Because of its lilt and balance, this seems more immediately approachable than the McCutcheon, yet it matches its more muscular sibling on all counts of expressiveness and complexity.

Acid is the key structural component, matching the fruit’s bright character with an equally bright mouthfeel and brisk motion along the tongue. Along with the nose’s bright red fruits and sap, the wine shows a wonderfully adult tobacco note that is the equal and opposite of its abundance of fresh berries. These internal counterpoints give the wine a real narrative and an intriguing balance, and deepen what some might initially dismiss as an entirely too drinkable Pinot.

Best drinking 2014-2024

Julian Coldrey [January 2014, commissioned by TMBT]

2012 McCutcheon Pinot Noir

Vineyards :: Clones

McCutcheon (100%)
MV6 (57%) from the Ridge Block, G5V15 (43%) from the Lake Block

Brix :: pH :: TA

23.4-24.0° (13.0-13.3° Baumé) :: 3.51-3.55 :: 9.4-9.6 g/l

Harvest date :: Yield

Hand picked 4-5 April 2012
1.6 tonnes/ha (0.6 t/acre, ~9.6hl/ha)

Winemaking

- 100% destemmed
- 5-6 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 25% new French oak barriques
- natural 100% MLF
- bottled lightly fined and unfiltered following a total of 17 months of oak maturation

Aging :: Oak

- 16 months 25% new French oak
- Medium toast; very tight grain; François Freres

Finished Residual sugar :: pH :: TA

Dry (0.38 g/l) :: 3.54 :: 6.4 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

123 dozen :: bottled 16 September 2013 :: screwcap

Our thoughts...

Sometimes, we wine lovers are stricken by self-doubt. The idea of a blind tasting scares us and the challenge of putting wine into words is often daunting. So it’s useful to taste wines side by side so their differences are brought into clear relief. It’s often striking, for example, how obviously different two Pinots can taste, and how restorative this can be in terms of our own confidence when tasting.

Taste this next to the Judd Pinot Noir and you will immediately note the McCutcheon’s rich, round flavour profile in contrast to the Judd’s jauntier, brighter fruit. Indeed, there’s a thickness to this wine’s aroma that suggests flesh, such is its substance and density. Fruit notes remain distinctly Pinot-like in character, with red berries and fresh sap overlaying sharp oak spice, but the overall vibe is strong and muscular.

When opening this wine young, give it time and air. There’s an abundance of structure, with both acid and tannin contributing a firm mouthfeel and taut lines. Fruit is, as the nose suggests, effortlessly intense and toothsome, a range of notes cascading over one another - red berries, sous-bois, brown spice, cherry skins - all swarthy and brooding. Ten Minutes by Tractor Pinots always age well, but this wine positively screams to be given time to relax.

Best drinking 2015-2026

Julian Coldrey [January 2014, commissioned by TMBT]

Ten Minutes by Tractor
2012 & 2013 Wine Releases

10X

2013 10X Sauvignon Blanc
2013 10X Pinot Gris
2013 10X Chardonnay
2013 10X Rosé
2013 10X Pinot Noir

Estate

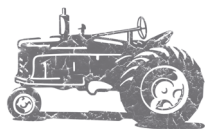
2012 Estate Chardonnay
2012 Estate Pinot Noir

Single Vineyard

2012 McCutcheon Chardonnay
2012 Wallis Chardonnay
2012 Judd Pinot Noir
2012 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

