

WINE RELEASES 2013 & 2014 VINTAGES



Ten Minutes by Tractor

MORNINGTON PENINSULA

The Mornington Peninsula

Those of you who have travelled with us for a while will know that we are intrigued, if not a little obsessed, with understanding how the whole thing works – this wine thing. Why is it what it is and so on?

In conjunction with our new 3D-printed model of the Mornington Peninsula it is time for another look at our region and why we produce the wines we produce. What potentially influences style, quality.

Climate

Both Pinot Noir and Chardonnay require about 1150 heat degree days to ripen; it is how those units are accumulated that is important and we believe long and slow is best. Most commentators agree that marginality is key to quality.

According to the Bureau of Meteorology, southern Victoria has a climate which experiences “warm summers and cold winters” and “wet winters and low summer rainfall”. Located around latitude 38°S, and with the sea on three sides, the Mornington Peninsula modifies this and has a cool maritime climate with a long, slow ripening season that encourages the development of the complex and elegant flavours of this region’s finest wines.

Maritime Influence

Being on a peninsula we enjoy the moderating influence of water, suffering neither the extremes of spring and autumn frosts that can attack other cool climate regions, nor the excessive heat continentality can bring. While some higher latitude regions achieve ripeness from higher average temperatures associated with long summer daylight hours but a shorter growing season, our ripeness evolves more slowly from earlier budburst and longer, more stable autumns which produce complex elegant flavours, high natural acidity and fine tannins.

The perceived wisdom is that high diurnal temperature ranges are necessary – exposure to sunlight increases ripening while the drop in temperature at night preserves the acids in the grape. John Gladstones (*Wine, Terroir and Climate Change*; 2011) believes this is incorrect, that cold nights retard physiological ripening and quality

development. He believes that a narrow range of variation is preferable, pointing out that “the best wine-producing regions of Europe are all characterised by narrow ranges of day-night and day-to-day temperature variation through the growing and ripening seasons, as are, even more, the best vineyard sites within them.”

Far too involved to go into here but fascinating in the context of the maritime influence which obviously has the effect of reducing variability.

Sea Breeze Influence

The Peninsula as a whole benefits from the cooling influence of sea breezes from Port Phillip and Westernport Bays but in the southern portion, Main Ridge, we experience the additional, very cool ocean breezes directly off Bass Strait. These find their way up the valleys which lead from the coast up to the spine of Main Ridge and intensify the difference between Main Ridge and the warmer, lower, northern Peninsula.

In addition, in the evening, cool katabatic winds flow down from the ridge, through the valleys, creating a further cooling influence.

Altitude Influence

Main Ridge forms the higher, southern part of the Peninsula; its highest point, Arthurs Seat, is at 314m and our own Main Ridge vineyards range from 206–142m. Altitude reduces temperature by 0.6°C/100m so Main Ridge is naturally cooler (0.6°C may not seem much but in terms of heat degree days taken over a growing season it becomes very meaningful).

From the roughly east-west running spine of Main Ridge, the ridges and valleys flow south down to Bass Strait and south-east down to Western Port producing diverse pockets of terroir. This provides the varying topography for our unique vineyard sites.

Geology and Soils

The oldest rocks in the Mornington Peninsula are those deposited under deep marine conditions during the Ordovician (485million–443million years ago) and the following Silurian Periods (443m–419m years ago) of the Palaeozoic Era.

After these were deposited, a period of uplift, folding and faulting took place and the deep sea was replaced by a shallow sea and later by dry land. These form the basis for some of the sedimentary soils found in the northern Peninsula.

During the slightly later Upper Devonian Period (358m–382m years ago) of the same Palaeozoic Era, granitic intrusions, or former molten material, worked their way through these earlier rocks. The granitic rocks that occur at Mt Eliza, Mt Martha and Arthur's Seat were once deep below the surface and have been exposed by subsequent erosion.

Created much later, the next oldest rocks on the Mornington Peninsula are the basaltic rocks extruded about 40m years ago during the Paleogene Period (66m–23m years ago) of the Cenozoic Era (previously called the Tertiary Period).

The earliest sediments are found near the top of Arthur's Seat, where there are quartz pebbles and stones in the surface soil and the clay subsoil. Most of the Cenozoic Era sediments date from the Neogene Period (23m–2.6m years ago) and comprise ferruginous gravel, sand and clays.

The youngest sediments are those developed on Quaternary Period (2.6m years ago to today) alluvial plains, most obvious to the east of Dromana. These comprise alluvium from creeks and drainage lines, dune-fields and coastal dunes dating from the early Pleistocene Epoch to the present day.

We can identify two main soil groups, which, because the soils are derived from the underlying geology, coincide approximately with elevation. These are, of course, broad generalisations. In addition there are a few specific exceptions.

Volcanic Soils

Vineyard influence...

- Soils are very fertile and vigour usually needs to be controlled
- Deep and extensive root systems
- Water retention is good and established vineyards rarely require irrigation

These soils are found in Main Ridge, Red Hill, Merricks, Shoreham and Flinders.

Basaltic rocks were extruded during the Paleogene Period (66m–23m years ago) of the Cenozoic Era when basaltic lava flows erupted over much of the eastern half of Victoria,

covering fluvial gravel and sand deposits. Around Red Hill and Main Ridge the residuals of these basaltic flows cover an area of about 100 square kilometres and form a broad plateau that gradually slopes towards the south-west from about 200m to 100m terminated by prominent cliffs at Bass Strait. Elsewhere in the Peninsula these residuals are deeply buried.

Compared to other rocks, basalts weather relatively fast into highly fertile red (due to iron oxide) soils. So typical soils here are dark reddish brown light clay or clay loam at the surface transitioning to strong brown or dark reddish brown light or medium clay.

The lower southerly and easterly parts of these central rolling hills, running to the coast, are still on an underlying basalt base but the soils are largely dark brownish grey clay loams or very fine sandy clay loams grading to greyish brown and yellowish brown medium to heavy clays.

Sedimentary Soils

Vineyard influence...

- Soils are generally less fertile
- Water retention is poor and vines may suffer from increased stress in drier vintages

In the lower, northern Peninsula a wide variety of sedimentary soils, laid down in the very early Palaeozoic Era (359m–252m years ago) and the much more recent Paleogene, Neogene and Quaternary Periods of the Cenozoic Era (66m years ago to today), are evident.

Most of this area has the Paleogene and Neogene Period sediments overlying the much earlier Palaeozoic Era sediments and, around Somers and Balnarring, the Paleogene Period basalts. The soils have dark greyish brown fine sand loams and clay loams on the surface, grading to yellowish brown medium clay.

The oldest soils on the Peninsula are the Palaeozoic Era (359m–252m years ago) sediments which are most evident in a band running between Mt Martha and Hastings; in many places these blend with the later Paleogene and Neogene Period sediments described above. Surface soils are grey or light grey loam to silty loams on

the surface with brownish grey to yellow-brown medium to heavy clay.

Soil Exceptions...

- Dromana is a discrete area of relatively recent Quaternary Period (2.6m years ago to today) alluvial sediments formed from the erosion of Arthurs Seat to the south and Mt Martha to the north. Soils are grey sandy loams at the surface transitioning to yellowish brown and pale grey medium clays. Vineyards here include Crittenden and Trofeo.
- Arthurs Seat is a Devonian Period (419m–359m years ago) granite outcrop. Surface soils are generally brownish grey sandy loams to sandy clay loams over yellowish brown, pale grey and yellowish grey medium clays. Polperro's Mill Hill vineyard, the highest on the Peninsula, is here.
- Portsea, and the very low western portion of the Peninsula, was formed from very recent Quaternary Period aeolian (wind blown) sediments. An area of undulating dunes formed from sands blown in from Bass Strait when it was dry land. Soils are deep sands that become calcareous at depth; large amounts of lime may occur deeper (there were lime kilns along the Port Phillip Bay coastline; in the 1840s lime burning became the principle Peninsula industry). Portsea Estate is here.

Summary

We are constantly looking at ways of better understanding our region, and our individual vineyards. However, there is a complex matrix of variables that make this exercise problematic. Altitude, aspect, slope, soil, wind and their impacts on temperature and rainfall are all factors which intrigue. Clonal influences, vineyard age, trellising styles, vine spacing, viticultural practices and winemaking techniques are some of the man-made decisions that impact our wines.

One thing is certain, the area is not a straightforward mono-landscape and it is easy to draw the conclusion that in fact we are dealing with a wide-ranging collection of individual vineyards, each with their own unique set of features. Our own wines, and our experience with their characteristics, attest to this.

Individual vineyards or blocks may be at the top of a slope and have less top soil, or at the bottom and have more; they may be on a protected, warmer north or west facing slopes (or are these west slopes more exposed to the cool spring south westerly winds?) or have cooler south or east aspects; altitudes range from less than 50m in the northern Tuerong/Moorooduc

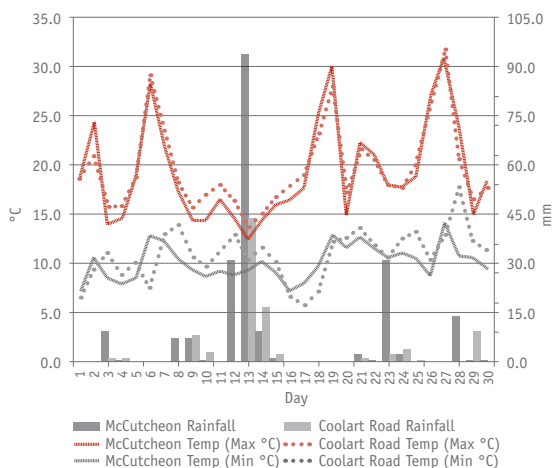
area (and the south western Portsea area) to just under 300m in Arthurs Seat; soils range from sand to clay.

Altitude is perhaps the most obvious differentiating characteristic; you can see it clearly as you drive down the freeway, and the easiest to understand.

At its simplest this results in an average difference in harvest dates of 19 days between up and down the hill.

And to give you an idea of the impact in greater detail (though there are other factors at play), the following chart plots temperature (minimums and maximums) and rainfall from our weather station on the McCutcheon Vineyard at an altitude of 196m and from that of the BoM Cerberus weather station which is at an altitude of 12m and is very close to our Coolart Road Vineyard.

McCutcheon v Coolart Road Vineyards
November 2013



This looks in detail at November 2013 when the flowering of the 2014 vintage occurred.

The outcome of this vintage was effectively determined over about 10 days, between the 8 and 17, in November 2013.

We have an official flowering date of 29 November 2013 for McCutcheon and 8 November for Coolart Road but, without getting technical, this means that the process of flowering was already underway and the sensitive inflorescences had begun developing a few weeks earlier.

Successful flowering is of course a prerequisite for grapes – grape vines are hermaphroditic and largely self-pollinate and the fertilised flower transforms into a grape. Anything that disrupts this process – wet, windy, and especially cold weather, particularly below about 16°C – can have a seriously detrimental impact on the number of grapes.

The end result of this was a dramatic reduction in production – both vineyards were affected but while Coolart Road was 50% below average, McCutcheon was 76% below average. This translated to a yield of 2.2 t/ha (0.9 t/acre) at Coolart Road and 1.4 t/ha (0.6 t/acre) at McCutcheon.

Wine List

One way of looking at the variation inherent in our diverse region is by considering a range of wines. In our restaurant wine list we have attempted to present a representative sample of wines, Pinot Noir and Chardonnay, from our wonderful region and have given a little information on each including “sub-region” (even though there are officially none), soil type, aspect and altitude.

The appropriate pages are reproduced here for your exploration. Wines are sorted by altitude, highest to lowest, and by vintage. (Prices for individual wines have been removed.)

Explore, savour the journey and draw your own conclusions...

Mornington Peninsula

Chardonnay and Pinot Noir

[Sub-region; Altitude; Soil; Aspect]

Regional

Grapes drawn from select vineyards in different sub-regions of the Peninsula and thus presenting a true regional expression of each variety.

- Ten Minutes by Tractor *10X* Chardonnay
- Ten Minutes by Tractor *10X* Pinot Noir
- Ten Minutes by Tractor *Estate* Chardonnay
- Ten Minutes by Tractor *Estate* Pinot Noir

Portsea

Differentiated by very low altitude and sandy, windblown soils. The lowest and most westerly Peninsula vineyard.

- Portsea Estate Pinot Noir [Po; 22; Se(Aeo); N]
- Portsea Estate *Stonecutters Block* Chardonnay [Po; 20; Se(Aeo); N]

Tuerong/Moorooduc

The main “down the hill” sub-region. Generally below about 100m and on sedimentary soils.

- Montalto *Tuerong Block* Pinot Noir [Tu/Mo; 30; Se; Flat]
- Ocean Eight *Aylward* Pinot Noir [Tu/Mo; 35; Se; NE]
- Ocean Eight *Grande* Chardonnay [Tu/Mo; 35; Se; NE]
- Ocean Eight Pinot Noir [Tu/Mo; 35; Se; NE]
- Ocean Eight *Verve* Chardonnay [Tu/Mo; 35; Se; NE]
- Yabby Lake *Block 1* Chardonnay [Tu/Mo; 45; Se; N]
- Yabby Lake *Block 1* Pinot Noir [Tu/Mo; 45; Se; N]
- Yabby Lake Chardonnay [Tu/Mo; 55; Se; N]
- Yabby Lake *Block 2* Pinot Noir [Tu/Mo; 58; Se; NE]
- Yabby Lake *Block 6* Chardonnay [Tu/Mo; 61; Se; N]
- Allies *Garagiste* Chardonnay [Tu/Mo; 64; Se; NNW]
- Moorooduc *Robinson Vineyard* Chardonnay [Tu/Mo; 64; Se; NNW]
- Moorooduc *Robinson Vineyard* Pinot Noir [Tu/Mo; 64; Se; N]
- Yabby Lake Pinot Noir [Tu/Mo; 65; Se; N]
- Moorooduc *Garden Vineyard* Pinot Noir [Tu/Mo; 67; Se; W]
- Moorooduc Estate Chardonnay [Tu/Mo; 86; Se; N]
- Moorooduc *The Moorooduc McIntyre* Chardonnay [Tu/Mo; 86; Se; N]
- Moorooduc *The Moorooduc McIntyre* Pinot Noir [Tu/Mo; 86; Se; N]
- Kooyong *Faultline* Chardonnay [Tu/Mo; 100; Se; N]
- Kooyong *Farrago* Chardonnay [MR/RH; 105; Vo; N]
- Kooyong *Meres* Pinot Noir [Tu/Mo; 105; Vo; N]
- Kooyong *Ferrous* Pinot Noir [Tu/Mo; 113; Vo; N]
- Kooyong *Haven* Pinot Noir [Tu/Mo; 118; Vo; N]

Balnarring/Merricks

A transition zone between “up” and “down the hill”. Generally below 100m and on a mix of volcanic (of the brown dermosol type rather than red ferrosols of Main Ridge/Red Hill) and sedimentary soils.

- Stonier *KBS Vineyard* Chardonnay [Ba/Me; 55; Vo; E]
- Paradigm Hill *l’Ami Sage* Pinot Noir [Ba/Me; 70; Vo&Se; NNE]
- William Downie *Mornington Peninsula* Pinot Noir [Ba/Me; 70; Vo; N]
- Hurley Vineyard *Garamond* Pinot Noir [Ba/Me; 90; Vo; E]
- Hurley Vineyard *Hommage* Pinot Noir [Ba/Me; 90; Vo; N]
- Hurley Vineyard *Lodestone* Pinot Noir [Ba/Me; 90; Vo; NE]
- Allies *Merricks* Pinot Noir [Ba/Me; 110; Vo; SE]

Dromana

A very low (below 100m) area distinguished by its alluvial soils washed down from Arthurs Seat and Mt Martha.

- Crittenden Estate *Zumma* Chardonnay [Dr; 55; Se(All); Flat]
- Trofeo Estate *Amphora* Pinot Noir [Dr; 59; Se(All); NE]

Main Ridge/Red Hill

“Up the hill”. Almost all above 100m and on red volcanic ferrosol soils. Because of the ridges and valleys of this area aspect becomes very important.

- Allies *Shoreham* Pinot Noir [MR/RH; 88; Vo; N]
- Circe *Hill Crest* Pinot Noir [MR/RH; 105; Vo; NE]
- Montalto *Hawkins Hill* Chardonnay [MR/RH; 105; Vo; N]
- Montalto *Eleven* Chardonnay [MR/RH; 110; Vo; N]
- Ten Minutes by Tractor *Wallis* Chardonnay [MR/RH; 117; Vo; NE]
- Quealy Estate *Musk Creek Vineyard* Pinot Noir [MR/RH; 120; Vo; N]
- Ten Minutes by Tractor *Wallis* Pinot Noir [MR/RH; 129; Vo; NNE]
- Stonier *Lyncroft Vineyard* Chardonnay [MR/RH; 135; Vo; SE]
- Stonier *Lyncroft Vineyard* Pinot Noir [MR/RH; 135; Vo; SE]
- Circe Chardonnay [MR/RH; 140; Vo; NW]
- Nazaaray Estate *Reserve* Pinot Noir [MR/RH; 150; Vo; NW]
- Paringa Estate Pinot Noir (Magnum) [MR/RH; 150; Vo; N]
- Paringa *The Paringa* Pinot Noir [MR/RH; 150; Vo; N]
- Montalto *Main Ridge Block* Pinot Noir [MR/RH; 160; Vo; NNE]
- Polperro *Landavidy Lane* Pinot Noir [MR/RH; 160; Vo; N]
- Allies *Main Ridge* Pinot Noir [MR/RH; 168; Vo; E]
- Ten Minutes by Tractor *Judd* Pinot Noir [MR/RH; 168; Vo; W]
- Staindl Chardonnay [MR/RH; 180; Vo; ENE]
- Staindl Pinot Noir [MR/RH; 180; Vo; ENE]
- Ten Minutes by Tractor *McCutcheon* Chardonnay [MR/RH; 187; Vo; E]
- Stonier *Merron's Wood Vineyard* Pinot Noir [MR/RH; 195; Vo; NE]
- Ten Minutes by Tractor *McCutcheon* Pinot Noir [MR/RH; 199; Vo; E]
- Eldridge Estate Chardonnay [MR/RH; 207; Vo; NE]
- Eldridge Estate *MV6* Pinot Noir [MR/RH; 207; Vo; NE]
- Principia *Altior* Pinot Noir [MR/RH; 220; Vo; NNE]
- Principia *Estate* Pinot Noir [MR/RH; 220; Vo; NNE]
- Main Ridge Estate *Acre* Pinot Noir [MR/RH; 230; Vo; N]
- Main Ridge Estate *Half Acre* Pinot Noir [MR/RH; 230; Vo; N]
- Main Ridge Estate Chardonnay [MR/RH; 230; Vo; N]

Arthurs Seat

The highest point of the Peninsula (Arthurs Seat itself has an altitude of 314m). Differentiated by the underlying granite rather than basalt and altitude (the highest vineyard on the Peninsula).

- Polperro *Mill Hill* Chardonnay [AS; 270; Vo(Gra); N]
- Polperro *Mill Hill* Pinot Noir [AS; 270; Vo(Gra); N]

Sub-region Codes

- Portsea = Po
- Tuerong/Moorooduc = Tu/Mo
- Balnarring/Merricks = Ba/Me
- Dromana = Dr
- Main Ridge/Red Hill = MR/RH
- Arthurs Seat = AS

Altitudes

- Metres above sea level

Soil Codes

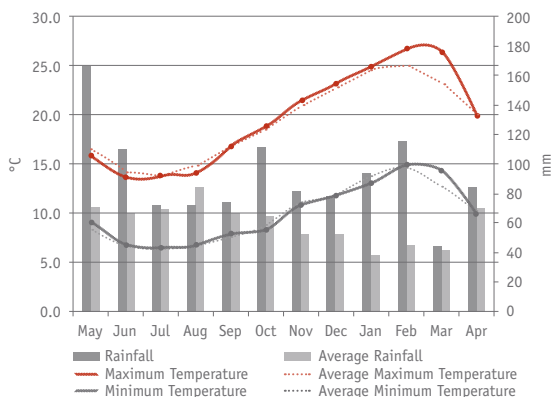
- Se = Sedimentary
- Se(Aeo) = Aeolian
- Se(All) = Alluvial
- Vo = Volcanic
- Vo(Gra) = Volcanic

Aspects

- Compass points

Vintages: The Shape of Seasons

Vintage 2013 [2012–2013]



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]

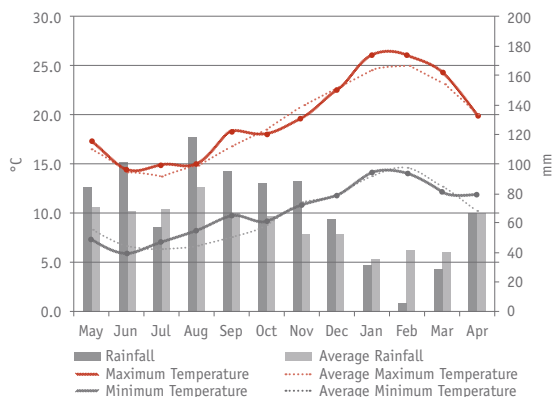
Budburst-harvest – 191 days [avg 206 days]

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 experienced 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.

Vintage 2014 [2013–2014]



Main Ridge Pinot Noir dates for 2013/14...

Budburst – 6 Sep [avg 6 Sep]

Flowering – 21 Nov [avg 21 Nov]

Veraison – 5 Feb [avg 3 Feb]

Harvest – 18 Mar [avg 30 Mar]

Budburst-harvest – 194 days [avg 206 days]

The 2014 vintage was one of the lowest yielding on record. This was a result of the cold and wet conditions in mid November 2013 that seriously impacted fruit set during flowering. The cool, wet spring was followed by a warm and dry summer which, together with the low yields (overall our Pinot Noir and Chardonnay averaged 2.3 t/ha or less than 1 t/acre), resulted in great concentration and flavour.

A very long and wet dormant interval (from harvest the previous vintage to budburst) and our second wettest budburst interval with almost 50% higher rainfall than average. However, our shortest veraison interval (42 days v 56 day average) – the fourth driest and the highest average maximum temperatures.

Budburst, flowering and veraison dates were all very close to average but harvest was almost two weeks earlier than average. Hang time was shorter than average.

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 Estate vineyards – Judd, McCutcheon, Wallis, Coolart Road and Spedding. We also source grapes from Osborn Vineyard, in the north of the Peninsula in the Tuerong area. Our 10X wines are created as easy drinking examples of what the Mornington Peninsula can produce. They may have been picked from younger vines or at slightly different times to achieve slightly different characteristics and, as a general rule, they see less new oak and spend less time in oak during maturation. 10X wines are released in the year following vintage whereas Estate and Single Vineyard wines are released two years after vintage. The end result is more approachable, more accessible and more immediately rewarding; the wines have a delicious freshness and clarity. So our 10X Pinot Noir and Chardonnay differ from the Estate versions of these varieties in that they are simply wines for different occasions, designed to be drunk more casually, and earlier. Our 10X Pinot Gris and Sauvignon Blanc, the Peninsula's second and third most planted white varieties after Chardonnay, are both made in a traditional style, being barrel fermented and spending time in old French oak barriques.



2014 10X Sauvignon Blanc

Vineyards :: Clones

Judd (100%) :: F14V9 (77%), H5V10 (23%)

Brix :: pH :: TA

22.8° (12.7° Baumé) :: 3.22 :: 8.25 g/l

Harvest date :: Yield

Hand picked 8 April 2014 :: 5.2 tonnes/ha (2.1 t/acre, ~31hl/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 8.5 months of oak maturation

Aging :: Oak

8.5 months old French oak

Finished residual sugar :: pH :: TA

Dry (1.1 g/l) :: 3.17 :: 6.9 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

417 dozen :: bottled 22 January 2015 :: screwcap

Our thoughts...

Its apparently unquenchable popularity notwithstanding, Sauvignon Blanc can tread a fine line between satisfyingly varietal and gauche obvious. While there's no mistaking this for anything other than Sauvignon Blanc, Ten Minutes by Tractor has always taken a different path towards finding this variety's best expression.

Rather than pursue a full-throttle, fruit-driven style, this preserves key aromatics while adding whole dimensions of texture and flavour. Indeed, the full gamut of winemaking has been applied, which is unusual enough in itself. What's remarkable, though, is the subtlety of the resultant wine. Aromatically, once past the expected explosion of gooseberry and light tropical notes, there are layers of fragrance, from fruit through dusty hessian to a core of ever-slightly angular minerality. Your corner store's Sauvignon Blanc this is not.

Those accustomed to rather steely acid with this variety may be pleasantly surprised by how round and voluptuous this feels in the mouth. Indeed, a certain caress of texture is a highlight of this bottling, providing a soft landing for a range of flavours that span the same breadth as the aroma: everything from ripe herbs through minerality to a soft lick of caramel. Intensity is good up front, but what's especially gratifying here is how persistent the line is and how much the flavour evolves as the wine moves over the tongue. An exciting, adventurous take on Sauvignon Blanc.

Best drinking 2015–2020

Julian Coldrey [April 2015, commissioned by TMBT]

2014 10X Pinot Gris

Vineyards :: Clones

Spedding (47%), Osborn (33%), Wallis (20%) :: D1V7 (100%)

Brix :: pH :: TA

23.0–23.5° (12.8–13.1° Baumé) :: 3.32–3.38 :: 7.8–8.5 g/l

Harvest date :: Yield

Hand picked 11 March 2014 :: 2.0 tonnes/ha (0.8 t/acre, ~12hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in old French oak barriques
- natural partial (44%) MLF
- bottled lightly fined and lightly filtered after 8 months of oak maturation

Aging :: Oak

8.5 months old French oak

Finished residual sugar :: pH :: TA

Dry (0.8 g/l) :: 3.23 :: 7.0 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

297 dozen :: bottled 22 January 2015 :: screwcap

Our thoughts...

Although its Pinot Noirs and Chardonnays shine, some of the most adventurous, involved winemaking is reserved for the aromatic whites in Ten Minutes by Tractor's portfolio. This wine, for example, showcases a range of techniques from a solids ferment in barrel to malolactic fermentation. Indeed, it demonstrates a level of winemaking engagement rare with this variety.

None of which would matter if these techniques didn't add something interesting and beautiful to the finished wine. On smelling, it's immediately obvious the level of complexity that has been achieved. For a fairly neutral variety, this shows a wide range of notes, from soft pear flesh to the sort of struck match accord that acts as an exotic seasoning to core fruit notes. A soft hint of butterscotch brings up the rear and harmonises the overall aroma profile.

In the mouth, a remarkable textural experience moving from plush velvet to the prickle of a cat's tongue and back again. Indeed, this feels so good one is tempted to keep drinking purely to experience its texture over and over. Intensity of flavour, though, is impossible to ignore, bringing as it does fresh pear skin and basil, along with more savoury undercurrents. The whole finishes dry and chalky, with a lick of salted caramel. This will surprise a lot of Pinot Gris drinkers, and one is advised not to underestimate its demands as a food wine.

Best drinking 2015–2020

Julian Coldrey [April 2015, commissioned by TMBT]



2014 10X Chardonnay

Vineyards :: Clones

Osborn (94%), Wallis (6%) :: P58 (100%)

Brix :: pH :: TA

22.3° (12.4° Baumé) :: 3.38 :: 6.7 g/l

Harvest date :: Yield

Hand picked 13 March 2014 :: 3.6 tonnes/ha (1.5 t/acre, ~22hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 12% new French oak barriques
- natural complete (80%) MLF
- bottled lightly fined and filtered after 10 months of oak maturation

Aging :: Oak

10 months 12% new French oak :: Medium toast; very tight grain; François Frères, Chassin

Finished residual sugar :: pH :: TA

Dry (0.57 g/l) :: 3.34 :: 5.9 g/l

Alcohol

13.2% (7.8 standard drinks/750ml bottle)

Production

387 dozen :: bottled 13 February 2015 :: screwcap

Our thoughts...

Ten Minutes by Tractor's entry level 10X range has always aimed higher than most; indeed, the winemaking applied here shows no hint of compromise. These are simply wines for different occasions, designed to be drunk more casually, and earlier, than the decidedly more challenging and robust single vineyard bottlings.

As the point of entry into the full Chardonnay range, this is a great slice of the house style. Vivid notes of nectarine, honeydew melon and spice permeate the aroma, along with edges of dried herb. It's a vibrant aroma but not without savouriness; indeed, the sinewy spice so much in evidence in the estate and single vineyard wines is here, too.

Upon tasting, there's a particular textural caress that makes an immediate impression. It starts soft and builds toward a gently modulated feel, like running one's hands along a piece of wood that's been rubbed smooth in parts, not in others. Lovely grip graces the after palate and tightens flavours that exist across a spectrum of stonefruit, caramel and spice. If this sounds delicious – it is. Complexities notwithstanding, this is a wine tilted towards immediate enjoyment, and there are few barriers to attaining it here.

Best drinking 2015–2022

Julian Coldrey [April 2015, commissioned by TMBT]

2014 10X Pinot Noir

Vineyards :: Clones

Coolart Road (100%) :: MV6 (59%), 115 (33%), 777 (4%), G5V15 (2%), Pommard (2%)

Brix :: pH :: TA

22.6–24.0° (12.6–13.3° Baumé) :: 3.35–3.58 :: 6.7–7.4 g/l

Harvest date :: Yield

Hand picked 13–31 March 2014 :: 2.2 tonnes/ha (0.9 t/acre, ~13hl/ha)

Winemaking

- 100% destemmed
- 4–6 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 16–22 days on skins
- following pressing and a short settling period the wine was transferred to 18% new French oak barriques
- natural 100% MLF
- bottled unfined and filtered following a total of 10.5 months of oak maturation

Aging :: Oak

10.5 months 18% new French oak :: Medium toast; tight/very tight grain; François Frères, Chassin

Finished residual sugar :: pH :: TA

Dry (0.39 g/l) :: 3.47 :: 6.4 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

1854 dozen :: bottled 5 March 2015 :: screwcap

Our thoughts...

Few varieties polarise like Pinot Noir. Some will drink nothing else, while others are befuddled by a red wine apparently so lacking in substance. Historically, one issue has been the price of entry, with wines of true character and interest only being available at fairly rarified price points. Happily, this is no longer the case, as this label regularly shows.

Of all the red varieties, Pinot Noir can be wild. Cabernet can be majestic, Shiraz rich and opulent; only Pinot Noir truly communicates a sense of passionate abandon. Smell this wine and its aromas dance out of the glass in an almost disconcertingly chaotic way. Bright red fruits, the sap of freshly picked flowers, spice and toast. This wine fairly drags you along by the hand.

In the mouth, flavoursome and light in that peculiarly Pinot way. There's plenty of bright fruit flavour, along with edges of sous-bois and brown spice, all of which shows a commendable freshness. Structure is there, sufficiently supportive of the wine's flavours without in any way preventing immediate consumption. But it's a whirlwind of freshness and flavour this wine most embodies, the burst of energy you feel when your favourite song comes on just at the right moment at a party.

Best drinking 2015–2021

Julian Coldrey [April 2015, commissioned by TMBT]

Ten Minutes by Tractor Estate Chardonnay and Pinot Noir are sourced exclusively from our Estate vineyards – Judd, McCutcheon and Wallis – in Main Ridge, one of the highest, coolest parts of the Mornington Peninsula - and Coolart Road – in the lower, northern part of the Peninsula. All our Estate vineyards are 100% under our control and managed by our viticultural and vineyard teams with our winemaker. These are wines which express regional origin with barrel selections from individual vineyards merging their specific attributes into a coalescence which harmoniously blends into a whole. These wines represent what we believe to be the best expression of a Mornington Peninsula Pinot Noir or Chardonnay each vintage. The aim is not to seek the individuality of the single vineyards, rather we liken our Estate Wines to a “field blend”, albeit one created at the tasting bench in the barrel room but nonetheless a blend of clones from a wide variety of individual vineyard blocks. For Pinot Noir, for example, we have access to eight clones (114, 115, 667, 777, MV6, G5V15, Pommard and Abel) from 12 distinct blocks ranging in altitude from 58m to 201m and in aspect from due east to due west and all northerly facing aspects in between. A veritable treasure trove of options.



2013 Estate Chardonnay

Vineyards :: Clones

Wallis (68%), Judd (16%), McCutcheon (16%) :: P58 (100%)

Brix :: pH :: TA

22.7–24.0° (12.6–13.3° Baumé) :: 3.30–3.46 :: 6.8–7.9 g/l

Harvest date :: Yield

Hand picked 13–26 March 2013 :: 6.0 tonnes/ha (2.4 t/acre, ~36hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 20% new French oak barriques
- natural partial (71%) MLF
- bottled lightly fined and filtered after 9 months of oak maturation

Aging :: Oak

9 months 20% new French oak :: Medium toast; very tight grain; Sirugue [Allier], François Frères, Chassin

Finished residual sugar :: pH :: TA

Dry (1.1g/l) :: 3.31 :: 6.0 g/l

Alcohol

13.6% (8.0 standard drinks/750ml bottle)

Production

451 dozen :: bottled 20 February 2014 :: screwcap

Our thoughts...

As the Estate wine, this shoulders the burden of best representing Ten Minutes By Tractor's house style. Without the quirks of each single vineyard bottling, this nonetheless sets a quality and stylistic bar for the range. It's also absolutely delicious.

The 2013 growing season was mostly warm and dry, and this is much in evidence here. The aroma is decidedly luscious and oozes ripe stonefruit, edges of citrus and the prickle of fresh herbs. Ripeness has been well controlled and the wine reads as totally fresh in terms of its fruit. The twist this year is in its generosity and fullness of flavour. Indeed, this smells decidedly hedonistic.

The palate follows through cleanly on this promise, with a fullness of weight and flavour that is most satisfying. It lands decisively on the tongue and the middle palate shows exciting expansiveness. There's no want of shape and structure, though – there's firm acid and a range of phenolic textures that tighten the after palate. Who hasn't admired, now and then, a generous proportion of figure when elegantly contained? This is a wine you can grab hold of.

The finish is dry and firm and ricochets with notes of nectarine and butterscotch. Despite all this, great balance and interplay of fruit, texture and structure.

Best drinking 2015–2022

Julian Coldrey [April 2015, commissioned by TMBT]

2013 Estate Pinot Noir

Vineyards :: Clones

Wallis (41%), Coolart Road (39%), Judd (10%), McCutcheon (10%) :: MV6 (66%), 777 (17%), 115 (14%), G5V15 (3%)

Brix :: pH :: TA

22.8–24.1° (12.7–13.4° Baumé) :: 3.42–3.68 :: 5.6–7.5 g/l

Harvest date :: Yield

Hand picked 5–20 March 2013 :: 4.6 tonnes/ha (1.9 t/acre, ~28hl/ha)

Winemaking

- 100% destemmed
- 4–6 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 18–22 days on skins
- following pressing and a short settling period the wine was transferred to 21% new French oak barriques
- natural 100% MLF
- bottled unfined and unfiltered after 15 months of oak maturation

Aging :: Oak

15 months 21% new French oak :: Medium toast; very tight grain; François Frères, Chassin

Finished residual sugar :: pH :: TA

Dry (0.61 g/l) :: 3.48 :: 6.0 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

930 dozen :: bottled 1 September 2014 :: screwcap

Our thoughts...

One of the tasks of the Ten Minutes by Tractor portfolio is to capture, rather than mask, difference. This is relatively easy once we reach the level of the single vineyard wines, for the contrasts are naturally and clearly drawn. It takes clear intent, though, to blend a wine such as this across sites and continue to draw out differences as well as highlight regional origin. It's a great showcase for both these aspects of its provenance.

Pinot Noir can be an especially vivid window into vintage conditions, and the warm, dry 2013 growing season has been clearly bottled here. Immediately, the aroma shows a luscious ripeness of fruit that is tremendously appealing. Plum flesh, ripe dark berries, rich brown spice. The aroma has a weight and richness without losing its distinctive varietal appeal.

In the mouth, a wine of real substance. Immediate impressions are of volume and flavour, and the wine wastes no time in spreading across the middle palate. What's enjoyable here is how it retains a fleetness of foot despite its generosity, which is the true charm of lighter red wines. There's masses of flavour, yet the whole is so refreshing and delicious, like the finest men's suit that shows the delicate drape of fabric despite being firmly tailored. This certainly shows how Pinot can scale towards ripeness without losing any of its essential appeal.

Best drinking 2015–2023

Julian Coldrey [April 2015, commissioned by TMBT]

2013 Single Vineyard Wines

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



2013 Judd Chardonnay

Vineyards :: Clones

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

Brix :: pH :: TA

23.0° (12.8° Baumé) :: 3.30 :: 7.9 g/l

Harvest date :: Yield

Hand picked 26 March 2013 :: 6.5 tonnes/ha (2.6 t/acre, ~39hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 22% new French oak barriques
- natural partial (41%) MLF
- bottled lightly fined and filtered after 9 months of oak maturation

Aging :: Oak

9 months 22% new French oak :: Medium toast; hand select grain; François Frères, Chassin

Finished residual sugar :: pH :: TA

Dry (1.4 g/l) :: 3.26 :: 6.3 g/l

Alcohol

13.6% (8.0 standard drinks/750ml bottle)

Production

175 dozen :: bottled 6 February 2014 :: screwcap

Our thoughts...

As soon as you think you have the measure of the Wallis and McCutcheon Chardonnays, along comes this first release of a single vineyard Chardonnay from the Judd vineyard. Let us explore.

This is, happily, quite distinct from both. It's quite the purest, most direct expression of fruit of the three single vineyard Chardonnays, foregoing the Wallis's restraint and the McCutcheon's bravado for a serenity of countenance that wouldn't be out of place in a Jane Austen novel. The aroma is immediately bright with honeydew melon and minerality, vanilla and spice. As much fine fragrance as wine, this layers its aromas precisely and articulates with clarity.

The palate is appropriately crisp in its placement of each flavour. There's a clarity to the way this wine tastes that is quite thrilling. It takes a while, in fact, for other dimensions to register. Look more closely, though, and there's considerable complexity of flavour arranged with the sort of harmony that's rare in a young wine. There are also textures that show great evenness and spread across the palate. Indeed, the more time one spends with this, the more one sees, though it never loses the immediate appeal of its pure flavour and line.

Best drinking 2015–2025

Julian Coldrey [April 2015, commissioned by TMBT]

2013 McCutcheon Chardonnay

Vineyards :: Clones

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

Brix :: pH :: TA

22.7° (12.6° Baumé) :: 3.46 :: 7.1 g/l

Harvest date :: Yield

Hand picked 20 March 2013 :: 5.6 tonnes/ha (2.3 t/acre, ~34hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 22% new French oak barriques
- natural partial (47%) MLF
- bottled lightly fined and filtered after 9 months of oak maturation

Aging :: Oak

9 months 22% new French oak :: Medium toast; hand select grain; François Frères, Chassin

Finished residual sugar :: pH :: TA

Dry (0.99 g/l) :: 3.35 :: 6.1 g/l

Alcohol

13.6% (8.0 standard drinks/750ml bottle)

Production

175 dozen :: bottled 6 February 2014 :: screwcap

Our thoughts...

A study in opposites are the McCutcheon and Wallis Chardonnays. Where the latter is all finesse and restraint, McCutcheon revels in its muscularity. It's a wine one might expect to be particularly impressive in a warm year like 2013, and so it is.

The nose, while anything but broad, is forthright and assertive. This meets you well over half way, and as a drinker it can be refreshing to encounter something so expressive. Complex, savoury notes attack first, followed by a depth of stonefruit and spice that promises much in the mouth. Although a wine of some volume, this retains plenty of detail in its aroma, and will reward extended nosing.

Quite explosive in the mouth, with a burst of fruit-driven flavour that leaps past the entry onto a mid-palate of considerable force. Citrus is more in evidence as a flavour component here, freshening the palate and providing a welcome counterpoint to other, richer fruit flavours. There's a brightness to this wine, not acid-driven but simply as a result of its happy flavours, that is deeply gratifying, like the smile of a handsome stranger. Flavours become progressively more savoury and the palate tightens through the finish with a lick of phenolics and a shake of fresh herbs.

Best drinking 2015–2025

Julian Coldrey [April 2015, commissioned by TMBT]

2013 Wallis Chardonnay

Vineyards :: Clones

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

Brix :: pH :: TA

23.3° (12.9° Baumé) :: 3.37 :: 7.8 g/l

Harvest date :: Yield

Hand picked 14 March 2013 :: 6.1 tonnes/ha (2.5 t/acre, ~37hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 20% new French oak barriques
- natural partial (52%) MLF
- bottled lightly fined and filtered after 9 months of oak maturation

Aging :: Oak

9 months 20% new French oak :: Medium toast; hand select grain; François Frères, Chassin

Finished residual sugar :: pH :: TA

Dry (0.76 g/l) :: 3.32 :: 6.2 g/l

Alcohol

13.6% (8.0 standard drinks/750ml bottle)

Production

292 dozen :: bottled 6 February 2014 :: screwcap

Our thoughts...

Without tasting the single vineyard Chardonnays side by side, it's impossible to fully appreciate the Ten Minutes by Tractor project. These are wines informed by passion, science and taste, designed to draw out the differences between site and vintage that constitute the core of wine's beauty.

The Wallis vineyard always produces Chardonnays with a rare degree of finesse, even in warmer years like 2013. There's something special about wines that combine restraint with power and, of all the Chardonnays in the range, the Wallis most displays this character, year after year. This release, the aroma wants to burst with intense, fine stonefruit, yet is held back by a web of minerally lace that freezes and sculpts the fruit. It's crystalline and hedonistic at the same time, bouncing between two impulses and showing wonderful tension.

This tension carries through to the palate, where the wine's instinctive fullness is contained by a firm cage of minerality. Over time, a whole range of other notes become apparent, from gentle spice and oak to smooth caramel. It's curious to taste a wine that has so much yet yields so deliberately; lovers of blowsier styles may find this frustrating. Persevere, though, because this wine is, ultimately, like the finest miniature, requiring one to lean in close, observe, work a little. In the process, detail one would ordinarily gloss over becomes apparent, and through it the beauty of this wine.

Best drinking 2015–2025

Julian Coldrey [April 2015, commissioned by TMBT]



2013 Coolart Road Pinot Noir

Vineyards :: Clones

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

Brix :: pH :: TA

23.3–24.0° (12.9–13.3° Baumé) :: 3.55–3.62 :: 6.6–7.1 g/l

Harvest date :: Yield

Hand picked 7 March 2013 :: 6.3 tonnes/ha (2.6 t/acre, ~38hl/ha)

Winemaking

- 80%=100% whole bunch, 20%=100% destemmed
- 5 day pre-ferment maceration (destemmed portion)
- 100% wild yeast fermentation with manual plunging and foot stomping
- short post-ferment maceration, total 15–20 days on skins
- following pressing and a short settling period the wine was transferred to 20% new French oak barriques
- natural 100% MLF
- bottled unfined and unfiltered following a total of 15 months of oak maturation

Aging :: Oak

15 months 20% new French oak :: Medium toast; very tight grain; François Frères

Finished residual sugar :: pH :: TA

Dry (0.39 g/l) :: 3.49 :: 5.4 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

242 dozen :: bottled 1 September 2014 :: screwcap

Our thoughts...

Excitingly, a new single vineyard Pinot Noir for 2013 from the Coolart Road vineyard, and a single clone (MV6) wine to boot. So begins the Ten Minutes by Tractor journey for this site.

Markedly different from each of the other single vineyard wines, as one would hope and expect. The aroma here is dark and dense, with less focus on fruit and more on the sort of notes of undergrowth that serious Pinot lovers go wild for. It's also the most strikingly mineral of the single vineyards. Minerality, hotly debated amongst winemakers and lovers, is an almost magical seasoning that some wines seem to possess. This has it in abundance.

A little less forbidding in the mouth than one might expect from the nose, though it yields nothing of its savouriness. The approachability observed here is due to a strikingly opulent mouthfeel, quite rounded and full as it strikes the mid-palate. With air, some sweeter, berry notes begin to emerge, providing a counterpoint to the wine's savoury character and adding complexity. It's a fascinating challenge to one's taste, this wine, especially when paired with a wine such as the McCutcheon, which is equally serious yet so much more tilted towards hedonism. One might reasonably decide to have both in their cellar.

Best drinking 2015–2025

Julian Coldrey [April 2015, commissioned by TMBT]

2013 McCutcheon Pinot Noir

Vineyards :: Clones

McCutcheon (100%) :: MV6 (75%) from the Ridge Block, G5V15 (25%) from the Lake Block

Brix :: pH :: TA

23.6–24.0° (13.1–13.3° Baumé) :: 3.62–3.64 :: 7.68–8.2 g/l

Harvest date :: Yield

Hand picked 20 March 2013 :: 3.3 tonnes/ha (1.3 t/acre, ~20hl/ha)

Winemaking

- 100% destemmed
- 5–6 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 21 days on skins
- following pressing and a short settling period the wine was transferred to 20% new French oak barriques
- natural 100% MLF
- bottled unfined and unfiltered following a total of 15 months of oak maturation

Aging :: Oak

15 months 20% new French oak :: Medium toast; very tight grain; François Frères

Finished residual sugar :: pH :: TA

Dry (0.71 g/l) :: 3.45 :: 6.3 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

251 dozen :: bottled 1 September 2014 :: screwcap

Our thoughts...

Interestingly, just as this vineyard tends to produce Chardonnays of a certain muscularity, so its Pinots are wines of substance and power. This character is brought right to the fore in the warm 2013 vintage, though vintage conditions have also given it an accessibility that will reward those seeking to drink now.

The nose is dark and dense, redolent of ripe berry fruits and undergrowth. There's something so vivid about the aroma here, recalling the physicality of walking through a densely planted forest. It's also relatively restrained given the density of its aromas, and there's an elegant containment to the way this wine leaks rather than shoves its aromas from the glass. There's also a savoury dimension that isn't immediately apparent, but which grows as the wine gains air.

In the mouth, a suitably impressive experience, that density of aroma translating to masses of flavour and structure on the palate. This is a serious wine, and one that has so much more to give, despite the attractiveness of its present flavours. Tannins are a particular highlight, being fine and ripe, as is a certain strand of sappy flavour that runs alongside berry fruit and contributes the most delicious freshness. Its forearm is muscular, this wine's, although its hand is soft as it takes you for a spin. Not a bad combination.

Best drinking 2015–2025

Julian Coldrey [April 2015, commissioned by TMBT]



2013 Wallis Pinot Noir

Vineyards :: Clones

Wallis (100%) :: MV6 (70%) from the Middle Block, 115 (30%) from the Piano Block

Brix :: pH :: TA

24.1–24.2° (13.4–13.4° Baumé) :: 3.50–3.58 :: 6.2–7.2 g/l

Harvest date :: Yield

Hand picked 12–13 March 2013 :: 3.3 tonnes/ha (1.3 t/acre, ~20hl/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 27% new French oak barriques
- natural 100% MLF
- bottled unfined and unfiltered following a total of 15 months of oak maturation

Aging :: Oak

15 months 27% new French oak :: Medium toast; very tight grain; François Frères

Finished residual sugar :: pH :: TA

Dry (0.70 g/l) :: 3.43 :: 6.4 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

277 dozen :: bottled 1 September 2014 :: screwcap

Our thoughts...

As with the Chardonnays, the single vineyard Pinot Noirs clearly draw out differences in site. No one tasting this alongside the McCutcheon Pinot Noir (and you are encouraged to taste in this way) could mistake one for the other, such are their contrasts. The beauty of the Ten Minutes by Tractor project.

There's a lithe, sinewy movement to the aroma that immediately marks this as a Wallis Pinot Noir. Warm vintage conditions have given it a certain darkness of fruit, yet the wine's overriding character is perhaps more site-specific, in that it never loses an ounce of restraint, despite its ripe flavours. This is a great example of how vintage and site come together to produce unique wines.

This fairly dances into the mouth with a sprightly elegance. If one imagines the shapeliest leg stepping lithely from an expensive car, that's a clue to the attitude this wine displays on entry. It remains a fairly linear wine, a function of youth as much as character, as it moves down the line, and the wine never strays above light to medium bodied. Fruit is in the red berry spectrum in the mouth, and there's positive input from spiced, toasty oak too. But such coiled intensity and reserve; this is certainly one to give some time, or at least a good decant, to see what it's capable of.

Best drinking 2015–2025

Julian Coldrey [April 2015, commissioned by TMBT]

2010 Judd Harmonia

Vineyards :: Clones

Judd (100%) :: 114 (100%) from the Creek Block

Brix :: pH :: TA

24.2° (13.4° Baumé) :: 3.60 :: 8.3 g/l

Harvest date :: Yield

Hand picked 16 March 2010 :: 3.1 tonnes/ha (1.3 t/acre, ~19hl/ha)

Winemaking

- 100% destemmed
- 5 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 17 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

14 months 30% new French oak :: Medium toast; Allier, François Frères

Finished residual sugar :: pH :: TA

Dry (0.57 g/l) :: 3.64 :: 6.9 g/l

Alcohol

14.2% (8.3 standard drinks/750ml bottle)

Production

21 dozen :: bottled 16 September 2011 :: screwcap

Our thoughts...

Anyone who has spent time in a winery knows that some wines just leap out. One might have a winery full of great wine, yet a particular barrel seems to have an extra ounce of magic, perhaps discernible only to the winemaker, that won't let go. Usually these find their way to a single vineyard bottling and it takes a certain courage to pluck one out and bottle it separately. What a privilege to be able to taste one such wine.

It's not in the spirit of the Ten Minutes by Tractor single vineyard wines to talk about which are "better". Rather, distinctiveness and clarity of origin are key. If viewed in this way, the Harmonia bottling must be right up there with the most interesting wines ever released by this producer. One thing it's not is easy. Indeed, this has a wildness that some may find challenging, though true Pinotophiles will surely go nuts for its most Pinot-like of aromas. It's light, detailed and shows incredible transparency. This is a wine to look into for hours.

In the mouth, this pulls a neat trick: although it's fruit-sweet as Judd Pinot Noirs tend to be, it places these luscious flavours in an impossibly light frame, and in doing so grants them an ethereal quality, not unlike finely woven fabric whose true character only becomes apparent when lit from behind. There's tremendous spice too, and excellent integration of its flavours.

Some people may simply not get this wine, and that's okay. Of all the wines in this portfolio, this is one for the most curious enthusiast, one who wishes to taste a wine at the extremes of finesse, delicacy and detail.

Best drinking 2015–2027

Julian Coldrey [April 2015, commissioned by TMBT]

10X

MORNINGTON PENINSULA

2014 10X Sauvignon Blanc
2014 10X Pinot Gris
2014 10X Chardonnay
2014 10X Pinot Noir



Estate

2013 Estate Chardonnay
2013 Estate Pinot Noir

Single Vineyard

2013 Judd Chardonnay
2013 McCutcheon
Chardonnay
2013 Wallis Chardonnay
2013 Coolart Road Pinot Noir
2013 McCutcheon Pinot Noir
2013 Wallis Pinot Noir
2010 Judd Harmonia



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