

WINE RELEASES 2014 & 2015 VINTAGES



Ten Minutes by Tractor

MORNINGTON PENINSULA

A Tale of Two Vintages

The Flowering Process...

Very simply, after budburst, inflorescences begin to develop and these become clusters of small flowers which eventually become bunches of grapes.

For our purposes all grape vines are hermaphroditic, with both male, pollen producing, stamens and female ovaries, and most grape vines self-pollinate. A single flower within these clusters is made up of a central pistil, the female reproductive part of a flower, and five surrounding stamens, each of which hold an anther on their tip, responsible for producing pollen grains.

Pollination is the process of transferring the pollen to the ovaries. After pollination, fertilization occurs and the ovules grow into seeds inside the grape.

This process of pollination and subsequent fertilisation occurs over a period of around a week, however this can be retarded to extend over a period of a few weeks, ultimately having an affect on the success of this process. Like all metabolic processes, the biological machinery that facilitates this process is affected by temperature, too cold and things slow and can subsequently fail. The same can occur if too hot.

Eventually, when the grapes have developed, and the seeds are ready for dispersal, the berries ripen and by various means (birds for example) the seeds are scattered to create a new plant. Of course we put a stop to all that!

Many factors impact the success or otherwise of flowering and fruit set including for example soil and vine moisture and nutrient status but perhaps the biggest impact is weather and, within that, temperature.

The Season...

In our “up-the-hill” Pinot Noir, flowering begins, on average, on 20 November, 75 days after budburst. The earliest average flowering date was 11 November (in 2015, vintage 2016) and the latest 3 December (in 2004, vintage 2005).

So, spring on the Mornington Peninsula, some stats...

- Average maximum temperature 20.5°C (with a range of 11.2°C -36.8°C)

- Average minimum temperature 10.6°C (with a range of 1.6°C -21.9°C)
- Average rainfall 55.2mm (with a range of 13.2mm-109mm)

We have had very wet Novembers – 2011, 2004 and 2013 for example – and very dry ones – 2000, 2001 and 2003. We have had Novembers with warm maximums – 2009, 2005 and 2011 – and very cool ones – 2001, 2013 and 2006. And we have had Novembers with warm minimums – 2000, 2009 and 2007 – and very cool ones – 2006, 1999 and 2002.

So variability is one of the characteristics of a Mornington Peninsula spring.

What a Difference a Year Makes...

The two vintages we are releasing, 2014 and 2015, provide the perfect opportunity to look more closely at the impact of weather on flowering and fruit set.

First let’s look at the end result. The following figures are the final data for our “up-the-hill” Pinot Noir...

	2014	2015
Tonnes	4.759	25.707
Ha	4.35	8.07
Acres	10.75	19.93
Vines	10,509	19,522
t/ha	1.09	3.18
t/acre	0.44	1.29
kg/vine	0.453	1.317

The differences are huge and obvious with yields in 2015 almost three times those of 2014. As a matter of interest “up-the-hill” Chardonnay and “down-the-hill” Pinot Noir didn’t suffer quite as badly with 2015 only about two and a half times 2014!

Now let’s go back to the flowering for each vintage (we are using Wallis MV6 as our benchmark block) and below is the weather data for November 2013 v November 2014 defining the flowering period for the subsequent 2014 and 2015 harvest.



November 2013 (Vintage 2014)

Date	Rainfall (mm)	Min Temp (°C)	Mean Temp (°C)	Max Temp (°C)
1/11	0.0	7.0	12.8	18.6
2/11	0.0	10.5	17.5	24.4
3/11	9.0	8.5	11.3	14.0
4/11	0.2	7.9	11.3	14.6
5/11	0.0	8.5	13.7	18.9
6/11	0.0	12.8	20.6	28.4
7/11	0.0	12.3	17.1	21.9
8/11	7.0	10.5	13.9	17.3
9/11	7.2	9.3	11.9	14.4
10/11	0.2	8.7	11.5	14.3
11/11*	0.0	9.2	12.9	16.5
12/11	31.0	8.9	11.8	14.6
13/11	94.0	9.2	10.8	12.4
14/11	9.0	10.1	12.3	14.4
15/11	0.6	9.0	12.5	16.0
16/11	0.0	7.3	11.9	16.4
17/11	0.0	7.9	12.8	17.7
18/11	0.0	9.6	17.5	25.3
19/11	0.0	12.9	21.5	30.1
20/11	0.0	11.5	13.2	14.9
21/11	1.2	12.7	17.5	22.3
22/11	0.4	11.6	16.3	21.0
23/11	30.8	10.7	14.4	18.0
24/11	1.6	11.1	14.4	17.7
25/11	0.0	10.6	14.7	18.8
26/11	0.0	8.8	18.1	27.3
27/11	0.0	14.2	22.7	31.2
28/11	13.6	10.8	17.3	23.8
29/11	0.2	10.6	12.9	15.1
30/11	0.2	9.6	14.0	18.4

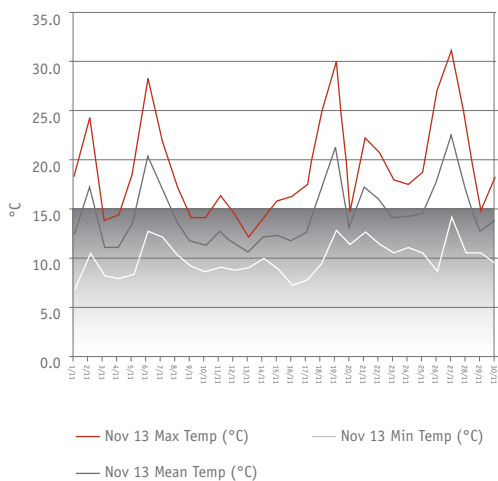
*Flowering 2013 (vintage 2014)

November 2014 (Vintage 2015)

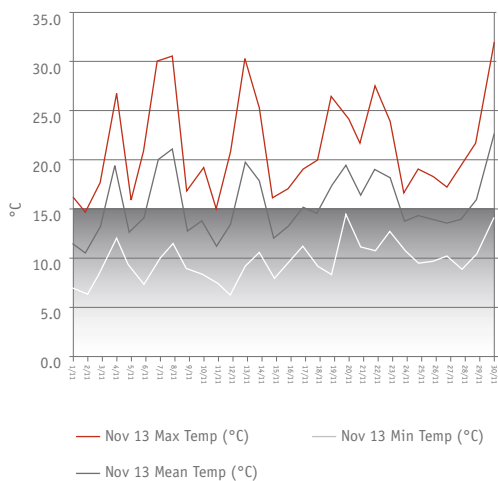
Date	Rainfall (mm)	Min Temp (°C)	Mean Temp (°C)	Max Temp (°C)
1/11	15.6	6.8	11.4	16.0
2/11	7.4	6.2	10.4	14.5
3/11	0.0	8.5	13.1	17.6
4/11	0.0	11.8	19.2	26.5
5/11	0.6	9.1	12.4	15.7
6/11	0.0	7.2	14.0	20.7
7/11	0.0	9.8	19.9	30.0
8/11	0.4	11.3	20.9	30.4
9/11	0.0	8.7	12.7	16.6
10/11	0.0	8.2	13.6	19.0
11/11	0.0	7.3	11.1	14.9
12/11	0.0	6.1	13.4	20.6
13/11	0.0	9.1	19.6	30.1
14/11	0.0	10.4	17.8	25.2
15/11	4.6	7.7	11.8	15.9
16/11	6.6	9.4	13.2	16.9
17/11	2.0	11.0	15.0	18.9
18/11*	0.0	9.0	14.4	19.7
19/11	0.0	8.1	17.2	26.2
20/11	4.6	14.2	19.3	24.3
21/11	0.8	10.9	16.2	21.4
22/11	0.0	10.6	19.0	27.3
23/11	0.0	12.5	18.1	23.7
24/11	32.2	10.7	13.6	16.5
25/11	1.4	9.3	14.1	18.9
26/11	0.6	9.5	13.8	18.1
27/11	0.0	10.0	13.5	16.9
28/11	0.0	8.7	13.9	19.1
29/11	1.0	10.2	15.9	21.5
30/11	0.0	13.2	22.6	31.9

* Flowering 2014 (vintage 2015)

Vintage 2014



Vintage 2015



[The temperature and rainfall data was derived from our weather station located in Main Ridge in proximity to the Wallis Vineyard site.]

The most important things to note are the mean and maximum temperatures. “Mean temperatures of less than 15°C...will interfere with the development of the ovule after fertilisation to set” (*Collins, C. (2004) Flowering and Fruit set of the Grapevine, Final Report to GWRDC, UA 04/02*) – mean and maximum temperatures less than 15°C are highlighted in red in the tables and show clearly the run of very cool temperatures in the first half of November 2013. We have a flowering date of 11 November but flowering occurs over a period of time, not just one date, and would have been occurring all throughout this period.

The same data represented graphically clearly shows the time spent below 15°C.

We should also mention rainfall because, although we believe temperature has a greater impact, rain “during bloom can physically inhibit pollination and fertilization” (*Skinkis, Patty (2013) Causes of Poor Fruit Set in Grapes, Oregon State University*). Note that during the very cold period in November 2013 there was also a very wet couple of days on the 12-13 when 125 mm (almost 5 inches in the old measure) fell. This certainly did not help!

Conclusion

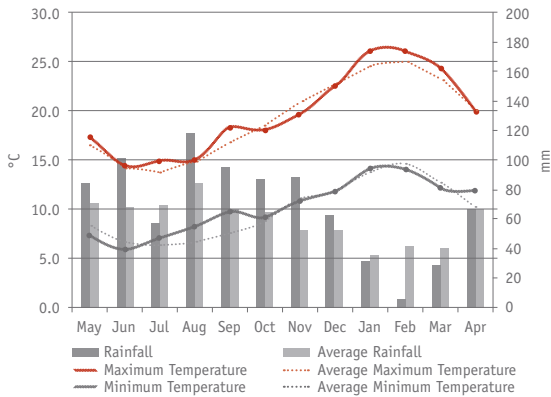
So what was the influence of these climatic events upon the wines themselves? One thing is certain, the 2014 season has resulted in wines derived from a cool, wet spring followed by a warm and dry summer which, together with low yields, created wines of great concentration and depth of flavour, it is just that there is not a lot of it! In stark contrast, and in some ways polar opposite, the 2015 growing season saw mild temperatures, culminating in a cool beginning to autumn, with yields more akin to our usual average. With moderate temperatures over harvest, 2015 resulted in wines of great brightness and persistence.

In 2014 a total of 12 barrels of Pinot Noir were made from our three home vineyards combined. The nature of this tiny quantity, and the even smaller quantities available of individual block parcels, made little possibility of accommodating the usual single vineyard range. The impossibility of achieving the usually desired batch and barrel selections, combined with combinations of new oak selection with such tiny volumes rendered the prospect for single vineyard wines in 2014 impossible. Ultimately this resulted in the opportunity for these usually single vineyard-destined batches to contribute to the overall outcome of the Estate blend.

The weather events that we explore here over the flowering period highlight not only the potential influence on the final yield, but alludes to the influence that this may have on the wines themselves, however it is not the only factor contributing to the outcome. So many events along the way can shape a particular wine within a particular season, and furthermore the interaction of these events can result in endless combinations and permutations. Occasionally though we see a single event that can alter quite dramatically the yield and subsequently the quantity of wine that we produce. Our only advice this release...get in quick, 2014 won't be around or long.

Vintages: The Shape of Seasons

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]

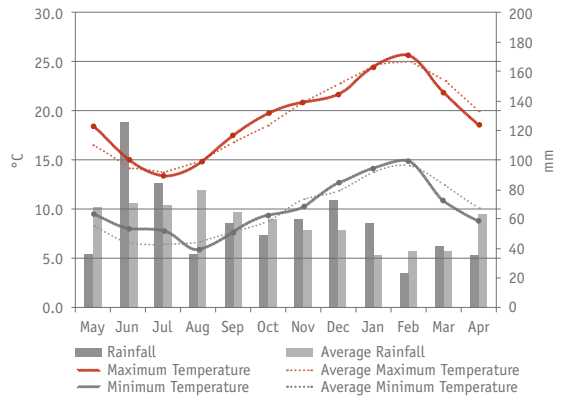
Budburst-harvest – 194 days [avg 206 days]

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 we averaged 2.1 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.

Vintage 2015 [2014–2015]



Main Ridge Pinot Noir dates for 2014/15...

Budburst – 12 Sep [avg 7 Sep]

Flowering – 21 Nov [avg 20 Nov]

Veraison – 28 Jan [avg 2 Feb]

Harvest – 22 Mar [avg 28 Mar]

Budburst-harvest – 192 days [avg 204 days]

Following heavy rainfalls in the winter, the 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6t/ha or 1.9t/acre compared to 2.1t/ha or 0.8 t/acre).

Our second longest dormant interval (the time between the previous harvest and budburst) on record (17 days longer than average) with just below average rainfall, (though with a very wet June, our second wettest, over 70% above average); our warmest, maximum and minimum, dormant interval in 16 years. The floraison interval had above average rainfall (our wettest in 16 years) but the veraison interval was one of our driest, with rainfall 30% below average.

Budburst was about a week later than average, flowering date was average and veraison and harvest were about a week 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.



2015 10X Sauvignon Blanc

Vineyards :: Clones

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

Brix :: pH :: TA

23.3° (12.9° Baumé) :: 3.17 :: 9.5 g/l

Harvest date :: Yield

Hand picked 13 April 2015 :: 4.6 tonnes/ha (1.9 t/acre, ~27.6hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in old French oak barriques
- natural partial (58%) MLF
- after 7 months of oak maturation, bottled lightly fined and filtered

Aging :: Oak

7 months :: old French oak barriques

Finished residual sugar :: pH :: TA

Dry (0.48 g/l) :: 3.26 :: 6.8 g/l

Alcohol

14.0% (8.3 standard drinks/750ml bottle)

Production

358 dozen :: bottled 8 December 2015 :: screwcap

Our thoughts...

Ten Minutes by Tractor has always had a different take on Sauvignon Blanc; not so wilfully perverse as to call into question the nature of the grape, but distinct enough to provide a different view into this most celebrated yet divisive of varieties.

A drinker accustomed to a more trans-Tasman take on the variety might smell this and know what it is while marvelling that they've never smelled a Sauvignon Blanc quite like it. That, needless to say, is the point - to engage with variety and region and winemaking in equal measure, and draw out the uniqueness of this particular version of the varietal wine. It's piercingly aromatic but with a firm tilt to the mineral, herbal spectrum, keeping more vulgar aspects at bay while still releasing wisps of passionfruit into the mix. Think of a herb garden just after a summer shower and you'd be on the right track.

In the mouth, there's a particular fullness that swells on the middle palate and gives sharp, citrus-herb flavours nice drive and carry. This isn't an overwhelming wine, which may come as some relief to those who don't often have a taste for this variety, but there's trademark acid and some gorgeous texture through the finish that should ensure ease of matching with a variety of food. Indeed, this is a wine one might reasonably label a "food wine," as it cries out for company of a similarly fresh, zesty character. A nice, gentle lemon curd finish carries the wine through to a squeaky clean close.

Best drinking 2016–2021

Julian Coldrey [March 2016, commissioned by TMBT]

2015 10X Pinot Gris

Vineyards :: Clones

Wallis (40%), Osborn (33%), Winebar (27%) :: D1V7 (100%)

Brix :: pH :: TA

22.2-23.4° (12.3-13.0° Baumé) :: 3.25-3.28 :: 7.0-8.3 g/l

Harvest date :: Yield

Hand picked 16-18 March 2015 :: 7.6 tonnes/ha (3.1 t/acre, ~45.6hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in old French oak barriques
- natural complete (94%) MLF
- after 7 months of oak maturation, bottled lightly fined and filtered

Aging :: Oak

7 months :: old French oak barriques

Finished residual sugar :: pH :: TA

Dry (0.73 g/l) :: 3.26 :: 6.7 g/l

Alcohol

14.0% (8.3 standard drinks/750ml bottle)

Production

646 dozen :: bottled 8 December 2015 :: screwcap

Our thoughts...

Pinot Gris can be vinified in many different ways, from the early picked "grigio" style to a fuller, more textural "gris" as is typically made in Alsace. The trick with the latter style, into which this wine falls, is to manage the variety's natural tendency to coarseness of texture. One sip of this tells you it has been beautifully handled.

But first to the nose, which is fleshy and moreish in the manner of a fruit dessert. Indeed, there are many parallels to baked goods in the way this smells, pear flesh mingling with vanilla and caramel as if part of a luscious dessert just taken from the oven to cool. This hints at the admirably involved range of techniques used in making this wine, including barrel fermentation, bâtonnage and a malolactic fermentation. Technicalities aside, the end result is a complex, alluring range of aromas that draws one into the glass.

Texturally, this wine is a masterclass in winemaking. There are textures aplenty -- from a slippery glycerine-like glide through the middle palate to burbles of acid and a rasp of phenolic grip as the wine moves through its long finish. Mouthfeel alone would be enough to justify this wine. But there are a great range of flavours too, which continue from the nose to deliver Bosc pear, cream and butterscotch on the tongue. A neutral Pinot Gris this is not; there's so much going on, yet it's all contained and shapely thanks to all those textures.

Best drinking 2016–2021

Julian Coldrey [March 2016, commissioned by TMBT]



2015 10X Rosé

Vineyards :: Clones

Coolart Road (100%) :: 115 (54%), MV6 (46%)

Brix :: pH :: TA

21.4° (11.9° Baumé) :: 3.52 :: 6.1 g/l

Harvest date :: Yield

Hand picked 27 February 2015 :: 5.2 tonnes/ha (2.1 t/acre, ~31.2hl/ha)

Winemaking

- 90% destemmed
- 24 hours on skins before pressing
- 100% wild yeast fermentation in old French oak barriques
- No MLF
- after 5 months of oak maturation, bottled unfined and filtered

Aging :: Oak

5 months :: old French oak barriques & puncheons

Finished residual sugar :: pH :: TA

Dry (0.36 g/l) :: 3.42 :: 6.0 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

449 dozen :: bottled 31 August 2015 :: screwcap

Our thoughts...

The relevance of colour is something that is hotly debated in wine circles, but when it comes to rosé, there's no doubt it matters. The first thing, therefore, to note about this wine is its gorgeously deep salmon tint, not quite lurid yet far from the anaemic rosé shades that were fashionable for a time. This is a pleasure to look at, as all rosés should be.

To the nose, which immediately announces the seriousness of this wine's style. Experienced wine lovers will know that rosé comes in a broad range of styles, some of which can carry a sweet, confectionary edge to the aroma. Not so here. While very accessible, the aroma shows firmly savoury notes of rhubarb, red berries and earthy sous-bois; it's very much a high fashion (as opposed to a high street) expression of this style. Despite this sophistication, there's a depth and generosity evident that suggest a well proportioned wine in the mouth.

On tasting, that promise is amply fulfilled, the wine exploding with fresh fruit flavour and a wonderfully modulated acid structure. The flavour profile recalls nothing so much as biting into a fresh, crunchy red berry and feeling its flesh explode into the mouth. But it's no one trick pony, and even as fruit flavour expresses itself, one notices many nuances both in flavour and structure. An edge of tartness frames core fruit flavours and brings wonderful freshness. Texture and grip take hold as the line progresses, turning what seems at first to be a fruit-driven wine into something wholly more sophisticated and enjoyable. The wine closes on a savoury spice note.

Best drinking 2016–2018

Julian Coldrey [March 2016, commissioned by TMBT]

2015 10X Chardonnay

Vineyards :: Clones

Osborn (75%), Judd (15%), Wallis (10%) :: I10V1 (75%), P58 (25%)

Brix :: pH :: TA

22.0–22.8° (12.2–12.7° Baumé) :: 3.14–3.27 :: 8.0–9.45 g/l

Harvest date :: Yield

Hand picked 7–24 March 2015 :: 6.2 tonnes/ha (2.5 t/acre, ~37.2hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 15% new French oak barriques
- natural partial (80%) MLF
- after 9 months of oak maturation, bottled unfined and filtered

Aging :: Oak

9 months :: 15% new French oak (medium toast; tight/very tight grain; François Frères)

Finished residual sugar :: pH :: TA

Dry (0.42 g/l) :: 3.14 :: 8.0 g/l

Alcohol

13.6% (8.0 standard drinks/750ml bottle)

Production

475 dozen :: bottled 13 January 2016 :: screwcap

Our thoughts...

With so many Chardonnays in the range, it's reasonable to wonder what one gets with the (nominally) entry level 10X label. The answer is: a good taste of the high end. This is very much in the main line of the range, stylistically, and presents a more accessible, "drink now" version of the house style.

The aroma is unmistakably Ten Minutes by Tractor, showing characteristically high-toned notes of citrus and white peach, along with an array of crisp herbal notes and warmer, vanilla tones. There are deeper, fleshier notes too, which emerge after a bit of air and some swirling in the glass. The precision of the aroma's layering is impressive, akin to peering through a fine latticework window to a garden in full bloom - finesse and abundance all at once. Wines that unfold like this should be drunk slowly and with some attention, and it's gratifying to see this complexity in a such a young wine.

In the mouth, a burst of fresh citrus initially characterises the flavour profile and establishes this wine as one to enjoy immediately. There's great verve and vitality here, the same sensation one has when biting into fresh fruit, as flavour and acid combine to invigorate the palate. As the line progresses, subtle vanilla and caramel begin to emerge, adding plushness and depth, and cushioning a firm line of acid that drives across the tongue. The finish sizzles with a butterscotch and lemon sherbet sensation. This narrative provides a neat beginning, middle and end to the wine's line and, as with any good story, is one that invites repeat visits.

Best drinking 2016–2023

Julian Coldrey [March 2016, commissioned by TMBT]

Pinot Noir

10K



2015 10X Pinot Noir

Vineyards :: Clones

Coolart (94%), McCutcheon (3%), Judd (3%) :: MV6 (57%), 115 (33%), 777 (5%), G5V15 (3%), Pommard (2%)

Brix :: pH :: TA

22.1-23.9° (12.3-13.3° Baumé) :: 3.35-3.64 :: 6.2-7.1 g/l

Harvest date :: Yield

Hand picked 2-24 March 2015 :: 5.5 tonnes/ha (2.2 t/acre, ~33.0hl/ha)

Winemaking

- 100% destemmed
- 4-7 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 15% new French oak barriques
- natural 100% MLF
- after 10 months of oak maturation, bottled unfiltered and filtered

Aging :: Oak

10 months :: 15% new French oak (medium/elegant toast; tight/very tight grain; François Frères, Chassin, Sirugue)

Finished residual sugar :: pH :: TA

Dry (0.25 g/l) :: 3.54 :: 5.7 g/l

Alcohol

13.6% (8.0 standard drinks/750ml bottle)

Production

4572 dozen :: bottled 10 February 2016 :: screwcap

Our thoughts...

As with its sister Chardonnay, the 10X Pinot Noir has to live up to some spectacular competition in the form of its Estate and single vineyard companions. It does this admirably by providing a surprisingly substantial glimpse of the higher tier wines, while never losing sight of the need to remain its own wine.

True Pinot lovers will go wild at the smell of this, not just because it's deep and rich and incredibly varietal, but because only a few years ago it was almost impossible to find Pinot this good at this price point. Rejoice in this, then, and its deep aromas of plum flesh and spice, cola and undergrowth. There's a richness here that suggests immediate drinking pleasure, yet complexity is there and rewards extended nosing.

If richness is the key word for the aroma, so too the palate, though it's here things become more complex. There's significant density of fruit flavour -- dark berries and plum skins and spice -- so much so that one might worry for a second it's a simple fruit bomb. Not so. From mid-palate onwards, masses of gorgeous textural tannin emerge, creating a velvet ride on which the wine's flavours roll smoothly through. Ever envisaged fine dining while sitting on a picnic rug? That's this wine, in a nutshell: generous to a fault and held together by surprisingly strong bones.

Best drinking 2016-2023

Julian Coldrey [March 2016, 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.



2014 Estate Chardonnay

Vineyards :: Clones

Wallis (45%), McCutcheon (35%), Judd (20%) :: P58 (100%)

Brix :: pH :: TA

22.1-23.1° (12.3-12.8° Baumé) :: 3.2-3.27 :: 8.7-9.6 g/l

Harvest date :: Yield

Hand picked 13-26 March 2014 :: 2.0 tonnes/ha (0.8 t/acre, ~12.0hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 21% new French oak barriques
- natural partial (97%) MLF
- after 10 months of oak maturation, bottled unfined and filtered

Aging :: Oak

10 months :: 21% new French oak barriques (medium/elegant toast; extra/very tight grain; Sirugue, François Frères, Chassin)

Finished residual sugar :: pH :: TA

Dry (0.59 g/l) :: 3.26 :: 7.0 g/l

Alcohol

13.6% (8.0 standard drinks/750ml bottle)

Production

343 dozen :: bottled 13 February 2015 :: screwcap

Our thoughts...

While the single vineyard wines convey revealingly different views of site within region, the Estate Chardonnay does its own particular thing. By blending across sites, it captures the essence of Ten Minutes by Tractor style: complexity and clear delineation in equal measure. It's a different trick, but no less worthy and, in many ways, the obvious choice when looking for a "typical" Chardonnay from this maker.

Aromatically, this begins with a tightly held set of notes that sit in a pithy lemon and herb spectrum. With swirling, this fans out to take in broader, more cushioned hints of vanilla and spice, but the aroma profile never sheds its delightfully nervy tension, so the whole bounces between tautness and richness. Don't rush this wine, as extended nosing rewards with a constantly changing balance and set of components. It's one to savour.

In the mouth, this shows a subtlety and elegance that, as with the nose, shouldn't be rushed. Flavours remain per the aroma profile: citrus and herbs with a subtle undertone of spice and oatmeal. While some Chardonnay styles can shout, this is a wine that demands quiet conversation so one can appreciate its subtle inflections and gentle undulations. Texture, too, has its flow, from a fullness on the mid-palate to a delightful mealy cushion through the after palate and finish.

Best drinking 2016-2023

Julian Coldrey [March 2016, commissioned by TMBT]

2014 Estate Pinot Noir

Vineyards :: Clones

Wallis (36%), Coolart (28%), McCutcheon (18%), Judd (18%) :: MV6 (48%), 777 (28%), 115 (12%), 114 (12%)

Brix :: pH :: TA

22.7-23.9° (12.6-13.3° Baumé) :: 3.45-3.66 :: 6.2-7.2 g/l

Harvest date :: Yield

Hand picked 21 February-26 March 2014 :: 1.9 tonnes/ha (0.8 t/acre, ~11.4hl/ha)

Winemaking

- 100% destemmed
- 4-6 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 18-21 days on skins
- following pressing and a short settling period the wine was transferred to 28% new French oak barriques
- natural 100% MLF
- after 15 months of oak maturation, bottled unfined and unfiltered

Aging :: Oak

15 months :: 28% new French oak barriques (medium toast; tight/very tight grain; François Frères)

Finished residual sugar :: pH :: TA

Dry (0.56 g/l) :: 3.50 :: 6.6 g/l

Alcohol

13.6% (8.0 standard drinks/750ml bottle)

Production

425 dozen :: bottled 1 September 2015 :: screwcap

Our thoughts...

As a blend of wines made from estate fruit, this is the standard bearer of Ten Minutes by Tractor's Pinot style and a go-to representation of Mornington Peninsula Pinot.

This is a serious wine, as evidenced by an aroma profile that throws shade on the word "broody." It's an intense, concentrated nose with savoury red fruits, spice, snapped twig and a good dose of what Pinot-lovers refer to simply as "pinosity." That is, it smells, above all, of the variety.

Lest this imply a generic dimension, be clear the nose shows great character and distinctiveness, placing its notes in quite an angular frame. There's a warmth, too, that pervades the way this smells, and it cuts through any sense of excess intellectualism that might creep into frame. An altogether satisfying wine to smell.

Palate-wise, this is again marked by seriousness and concentration, reinforced on the mid-palate by a nudge of thick tannin that blankets the tongue. Flavours here are inviting, though always dark and firm. Dark berries, plum skins, sap and spice are the key notes. There's an inherent muscularity to the way this presents in the mouth, a scale and seriousness that reminds one of a testosterone-driven kitchen that, in the end, produces the most delicately exquisite flavours. Here, too, there is nuance and detail to the core experience of the wine that make it a pleasure to drink over an extended period.

Best drinking 2015-2023

Julian Coldrey [April 2015, commissioned by TMBT]

2014 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.



2014 Wallis Chardonnay

Vineyards :: Clones

Wallis (100%) :: P58 (100%) [Tree Block]

Brix :: pH :: TA

22.1-22.4° (12.3-12.4° Baumé) :: 3.2 :: 9.6 g/l

Harvest date :: Yield

Hand picked 13 March 2014 :: 3.2 tonnes/ha (1.3 t/acre,
~19.2hl/ha)

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 20% new French oak barriques
- natural partial (41%) MLF
- after 10 months of oak maturation, bottled unfinned and filtered

Aging :: Oak

10 months :: 20% new French oak barriques (medium/elegant toast; extra/very tight grain; Sirugue, François Frères)

Finished residual sugar :: pH :: TA

Dry (0.60 g/l) :: 3.16 :: 7.6 g/l

Alcohol

13.6% (8.0 standard drinks/750ml bottle)

Production

299 dozen :: bottled 13 February 2015 :: screwcap

Our thoughts...

The Wallis vineyard produces a very particular expression of Chardonnay that, each year, stands out in the Ten Minutes by Tractor range. It has a high toned finesse that is immediately recognisable when placed alongside the muscular McCutcheon wine, and this architectural filigree is one of the wine's principal pleasures.

The nose here, for example, is immediately expressive of minerals as much as herbs and citrus - it has a curiously piercing note of struck flint that provides a beautiful edge to the wine's aroma. Smelling this is like exploring a rock-strewn road on a bright winter's day - lines are etched and sensations sharpened, the whole bright and cool at the same time. There are deeper wells of aroma here, but these remain firmly recessed.

Until the palate, that is, which shows how flavoursome this wine truly is. Although it never loses its sheen of minerality, there is a depth of flavour in the mouth that fills the wine's line satisfyingly well. Entry is precise and lemon-tinged, leading to a mid-palate that swells with slick mouthfeel and butterscotch delight. Texture asserts through the after palate, with a nice cat's tongue rasp of phenolics atop vanilla and spice flavours. A gentle, reverberant finish.

Best drinking 2016-2026

Julian Coldrey [March 2016, commissioned by TMBT]

Being in a cool climate and specialising in Pinot Noir and Chardonnay the attraction of exploring making a sparkling wine became irresistible. From vintage 2010 we began picking parcels of Chardonnay early, averaging 3-4 weeks early, when acids are about 33% higher and pHs markedly lower than for our “normal” Chardonnay to produce base wines for these forays. Grapes have been sourced from all of our original vineyard Chardonnay blocks. Our first release was an early disgorgement of the 2010 vintage after 23 months on lees and with a low dosage of 5g/l; then we released the next tranche of the 2010 after 43 months on lees with a slightly lower dosage. We are now releasing our 2011 vintage in two versions – both have 48 months on lees but one has zero dosage, the other 6 g/l. So we continue to explore and adjust the variables as we learn – an intriguing journey.



2011 Blanc de Blancs

Vineyards :: Clones

McCutcheon (51%), Judd (49%) :: P58 & I10V1 Chardonnay

Brix :: pH :: TA

18.1-18.8° (10.1-10.4° Baumé) :: 3.08-3.13 :: 13.4-14.0 g/l

Harvest date :: Yield

Hand picked 4 March 2011 :: 4.4 tonnes/ha (1.8 t/acre, ~26.4hl/ha)

Winemaking

- 100% destemmed
- 100% wild yeast fermentation in old French oak barriques
- natural partial (80%) MLF
- after 10 months of oak maturation the base wine was assembled and triaged to bottle
- after 48 months on yeast lees, riddled and disgorged and dosage added

Aging :: Oak

9 months :: old French oak barriques :: 48 months on lees in bottle

Finished residual sugar :: pH :: TA

Dosage 0 g/l & 6 g/l :: 3.12 :: 8.2 g/l

Alcohol

12.5% (7.4 standard drinks/750ml bottle)

Production

0 g/l 80 dozen & 6 g/l 100 dozen :: disgorged April 2016 :: cork with muselet

Our thoughts...

A key element of the Ten Minutes by Tractor ethos is inquisitiveness. Few producers dare give such a clear view into site, unmediated by winemaking trickery, even in years regarded as challenging. The Ten Minutes by Tractor sparkling wine is relatively new to the lineup and, for the 2011 wine, the curiousness that pervades this producer's other wines makes its way squarely to the bubbly end of the range.

And so there is not one but two wines, differing only in dosage (the amount of sugar added to the wine at the end of the winemaking process). One has 6 g/l added, the other has "zero dosage," meaning none at all. Divided opinion in the winery over which was better becomes the wine lover's rare opportunity to taste both and decide for themselves.

What a difference a small amount of sugar makes. These wines simply must be tasted side by side, drawing out the nuances both significant and subtle between them. Aromatically, the zero dosage wine is fine boned, savoury and delicate, throwing notes that range from bready to floral to lightly citrusy. There's a mineral tangent that adds complexity and angularity to the aroma profile, too. By contrast, the 6 g/l wine is immediately fuller to smell, flowers in this case dripping with nectar and fruit tending slightly more towards a very fine white peach. While the zero dosage wine is all cheekbones, the 6 g/l variant adds some flesh, something pliable and yielding. Both are very beautiful to smell.

These contrasts carry firmly through to the palate. In the mouth, a fresh delicacy and sprightliness characterise the zero dosage wine. Mousse is fine and acid well-controlled, meaning the absence of sugar sits properly within a mouthfeel that is

taut but not overly aggressive. Indeed, its textural caress is firm yet plush, like the pads and claws of a cat's paw, charming and teasing at the same time. The addition of sugar simply rounds this out, adding a degree of weight and creating a subtly different experience in the mouth without distorting balance or proportion. There's no tease with the 6 g/l wine; it is bold and confident and strikes the mouth with well articulated impact. In both cases, flavours are properly savoury and mineral, the zero dosage marginally finer and the 6 g/l wine more muscular. Personal preference may lead the taster down a certain path, but it would be a shame to have to choose just one.

Best drinking 2016-2022

Julian Coldrey [March 2016, commissioned by TMBT]

Ten Minutes by Tractor
2014 & 2015 Wine Releases

Ten Minutes by Tractor

10X

MORNINGTON PENINSULA

2015 10X Chardonnay
2015 10X Sauvignon Blanc
2015 10X Pinot Gris
2015 10X Pinot Noir
2015 10X Rosé



Estate

2014 Estate Chardonnay
2014 Estate Pinot Noir

Single Vineyard

2014 Wallis Chardonnay

Blanc de Blancs

2011 Blanc de Blancs



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