

2015 ESTATE & SINGLE VINEYARD WINES



Ten Minutes by Tractor

MORNINGTON PENINSULA

This is a brief overview of one of the most exciting developments in Ten Minutes By Tractor's history; a once in a lifetime opportunity we have had to acquire an outstanding new vineyard site and to combine many lifetimes of experience of like minded people to help question everything we do, question every accepted norm and to be guided by only one overriding goal: quality. And to work backwards from there!

The outcome is that Ten Minutes by Tractor is now home to one of the Mornington Peninsula's first high-density (HD) organic Pinot Noir vineyards and has also submitted its plans to now build its own purpose built winery and cellar door on the same site.

Planting began on 5 December 2016 on the new Main Ridge site, just a stone's throw from our current cellar door and restaurant. We have already planted over 18,000 vines covering just 1.5 ha.

Owner Martin Spedding says these developments are two of the largest and most important evolutionary steps in Ten Minutes By Tractor's history. "We are incredibly excited by our plans for the new vineyard, winery and cellar door. Over the next few years we will see the culmination of over 14 years of hard work and investments we have made in our vineyards and wine making. The 2015 and 2016 vintage wines in many respects represent the beginning of an exciting next chapter for Ten Minutes By Tractor. It will culminate with the opening of our new winery and completion of our plantings in two years time".

The new vineyard is on typical Main Ridge red, volcanic soils, has a lovely gentle north easterly slope and ranges in elevation from 186m in the south west corner to 173m in the north east corner.

As you can see from the aerial image on the following page, there is plenty of room for more plantings on this property and we are already considering these, including a high density Chardonnay block.

As for the name, well, we have followed the same tradition that Ten Minutes By Tractor has followed from the start, by naming the vineyard after the family who first planted it.

Background

Historically, vine density and row spacing was a function of available land, equipment and techniques of the time. Pre-phylloxera vineyards in Burgundy were planted using a mass layering technique that resulted in very high planting densities (30,000 vines per hectare or more). Vines were arranged in a random pattern with all work in the vineyards done by hand.

In the late 1800s phylloxera destroyed the 'own roots' vines in Burgundy and the vineyards were subsequently replanted on American rootstock and arranged in the trellised rows we see today. This replanting coincided with the use of the horse as a labour-saving practice so vines were replanted in rows in the 'classic' 1m x 1m spacing. The row width was determined by the width of a horse; machinery that followed later was adapted to suit.

In Australia, as in France, vineyard density has also been determined by available machinery. However, in Australia commercial vineyard tractors are typically based on farm or orchard models with an overall width of 1.5m to 2m; this has necessitated vineyard rows of between 2.5m to 3.5m for adequate machinery access and clearance.

Over the past decade, many cool climate wine growers in Australia have learnt that vines grown with closer spacing between plants and rows have greatly improved quality outcomes. However, the density limit remains dictated by the tractor's minimum width.

Around the world, consumers of high quality Pinot Noir and Chardonnay look to Burgundy as the benchmark region for the highest quality expression of the two varieties. This highlights the need for Australian producers to examine current practices and techniques and look for areas of potential quality improvement. Recently, commercial vine nurseries in Australia have begun importing new selections of highly regarded Burgundian Pinot Noir and Chardonnay clones that have been widely planted and credited for positive increase in wine quality and complexity.

In an ongoing effort to explore the influence of best viticulture practices on wine quality we have established this new HD vineyard, made possible by importing some specialised European vineyard equipment able to work in 1m rows and allowing us to plant our vineyard at the same density used on the best slopes of the Cote d'Or.

Very early indications are that the new plant densities will have very positive impact on fruit quality which will help elevate the wine quality and structure to a higher level. Based on experience with other HD vineyards we expect to see...

- smaller berries and bunches
- better crop load balance
- more cross shading of canopy, fruit and vineyard floor
- humidity levels tend to be higher
- cane, bunch and berry stem lignification are more developed.

These are all key attributes for quality wine production and help to counteract climatic challenges such as sunburnt fruit and vine stress from dry soil and low humidity.

The numbers

Area :: 1.5ha

Row/vine spacing :: 1.1m x 0.75m

Trellis height :: cordon 400mm, post height 1.2m

Number of posts :: 3,083

Number of vines :: 18,500

Density :: 12,300 vines/ha (4,993 vines/acre)

Row orientation :: east-west

Clones :: MV6, Abel, Pommard and a "suitcase" clone on a combination of 3309 and 101-14 rootstock

As a comparison, McCutcheon Vineyard has the more normal row/vine spacing of 2.5m x 1.5m with a resultant density of 2,667 vines/ha (1,080 vines/acre); the new vineyard is 4.6 times more dense.

21 December 2016



12 January 2017



1 February 2017



22 February 2017





Vintage: The Shape of Seasons

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 (4.7t/ha or 1.9t/acre compared to 1.9t/ha or 0.8 t/acre).

Main Ridge Pinot Noir dates...

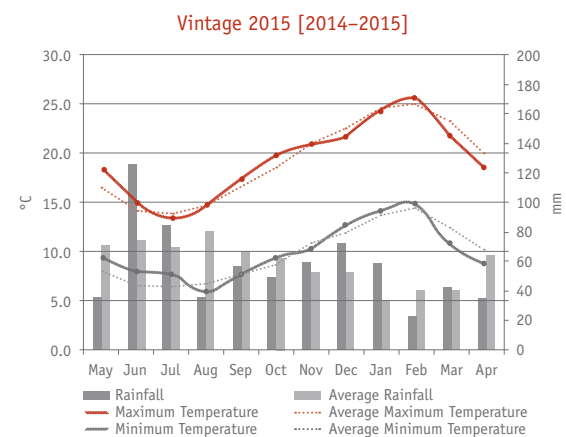
Budburst - 12 Sep [avg 7 Sep]

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]



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.



2015 Estate Pinot Noir

Vineyards :: Clones

Coolart Road (39%), Wallis (29%), Judd (14%), McCutcheon (18%) :: MV6 (55%), 115 (15%), 777(21%), G5v15 (9%)

Harvest date :: Yield

Hand picked 10-25 March :: 4.65 tonnes/ha (1.9 t/acre, ~28hl/ha)

Brix :: pH :: TA

22.4-24.0° (12.4°-13.3° Baumé) :: 3.30-3.62 :: 6.5-7.8 g/l

Winemaking

- 100% destemmed
- 5-7 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 18-22 days on skins
- following pressing and short settling period the wine was transferred to 20% new French oak barriques
- bottled unfiltered and unfiltered following a total of 14 months of oak maturation

Aging :: Oak

14 months 20% new French oak barriques :: medium toast; very tight grain; François Frères

Finished residual sugar :: pH :: TA

Dry (0.27 g/l) ::3.50 :: 5.7 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

2018 dozen :: bottled 27 July 2016 :: screwcap

Our thoughts...

Important to note that while this is a blend of all four of the vineyard sources, it is easily recognisable as a Ten Minutes By Tractor Pinot. Dark ruby coloured, this has a sappy raspberr nose with a hint of bacon, the ripe fruit apparently from the start.

That's backed up by a palate that is full and powerful, lacking nothing in the concentration stakes, complete with a late hint of dried fruit, dried herbs and red meat.

A comprehensive Mornington Peninsula Pinot Noir from a classic year.

Best drinking 2017-2025

Andrew Graham [February 2017, commissioned by TMBT]



2015 Estate Chardonnay

Vineyards :: Clones

Wallis (53%), Judd (27%), McCutcheon (20%) :: P58 (100%)

Harvest date :: Yield

Hand picked 13 March-1 April :: 5.31 tonnes/ha (2.1 t/acre, ~32hl/ha)

Brix :: pH :: TA

22.1°-22.8° (12.3°-12.7° Baumé) :: 3.08-3.18 :: 8.7-10.7 g/l

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 27% new French oak barriques
- natural partial (66%) MLF
- bottled unfiltered after light filtration following 10 months of oak maturation

Aging :: Oak

10 months 17% new French oak barriques :: medium toast; very tight grain; François Frères

Finished residual sugar :: pH :: TA

Dry (0.54 g/l) ::3.15 :: 7.5 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

349 dozen :: bottled 15 February 2016 :: screwcap

Our thoughts...

As ever the Estate Chardonnay is intended as an expression of the Ten Minutes by Tractor style, with inputs from all three Estate vineyards. Yet it also has a different character to the more definitive single vineyard wines, with an extra approachability and vitality.

Green straw, this carries the white peach fruit character, with whispers of toasty butterscotch oak and lees that fan out through the palate. Crucially, the partial malolactic fermentation gives the back end more citrus acidity thrust to counter the fullness of the winemaking inputs.

A final point – don't drink this too cold, as the expression can be blunted with overchilling.

Best drinking 2017-2025

Andrew Graham [February 2017, commissioned by TMBT]



2015 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.

2015 Coolart Road Pinot Noir

Vineyards :: Clones

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

Harvest date :: Yield

Hand picked 11 March :: 6.29 tonnes/ha (2.5 t/acre, ~38hl/ha)

Brix :: pH :: TA

23.3° (12.9° Baumé) :: 3.51 :: 5.9 g/l

Winemaking

- 100% destemmed
- 5 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 20 days on skins
- following pressing and short settling period the wine was transferred to 24% new French oak barriques
- bottled unfiltered and unfiltered following a total of 15 months of oak maturation

Aging :: Oak

15 months 24% new French oak barriques :: medium toast; very tight grain; François Frères

Finished residual sugar :: pH :: TA

Dry (0.35 g/l) :: 3.49 :: 5.7 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

164 dozen :: bottled 30 August 2016 :: screwcap

Our thoughts...

The location of this vineyard - at the warmer, lower northern end of the Peninsula, gives this a very different personality than the other single vineyard Pinots, the style juicier and immediately accessible.

From first whiff this sets an easy red fruit tone, with kirsch liqueur and raspberry. It's open and glycerol-rich, the gentle mouthfilling warmth spreading out into a flattering flow of languid fruit, with the finish all seductive grape sweetness and light tannins. Pure fleshiness on show here.

Best drinking 2017-2027

Andrew Graham [February 2017, commissioned by TMBT]

Coolart Road Vineyard

- First planted in 2000 (17 years old in 2017).
- Our northern Peninsula, "down-the-hill" vineyard in the Moorooduc/Tuerong region.
- Our flattest - average slope is 1° - and our lowest vineyard with a maximum elevation of 72m.
- Markedly different from the other single vineyard wines as one would expect from this much warmer site with easier draining sedimentary soils - dark and dense in comparison. Since replantings in 2012 now 100% Pinot Noir.
- MV6 from D Block has provided the fruit for the two vintages of this wine we have made.
- On average, Pinot Noir ripens here 14 days earlier than Wallis and Judd and 19 days earlier than McCutcheon.



2015 Judd Pinot Noir

Vineyards :: Clones

Judd :: 115 (100%) from Creek Block (100%)

Harvest date :: Yield

Hand picked 24 March :: 1.96 tonnes/ha (0.8 t/acre, ~12hl/ha)

Brix :: pH :: TA

23.6° (13.1° Baumé) :: 3.52 :: 6.7 g/l

Winemaking

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

Aging :: Oak

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

Finished residual sugar :: pH :: TA

Dry (0.39 g/l) :: 3.51 :: 5.8 g/l

Alcohol

13.6% (8.0 standard drinks/750ml bottle)

Production

118 dozen :: bottled 30 August 2016 :: screwcap

Our thoughts...

The Judd Pinot Noir is a wine of contrasts, with two quite different strands to its personality. On the one side this has a light and lifted fragrance, a cool edge of white pepper, redcurrant and more.

Underneath, there is also hints of bacon, meat and even plums, the finish expansive and heartier than expected, even if it's still more medium bodied than truly full.

This multi-faceted wine has both light and shade, needing only time to bring the personality traits together.

Best drinking 2017-2027

Andrew Graham [February 2017, commissioned by TMBT]



Judd Vineyard

- First planted in 1990 (27 years old in 2017).
- Our steepest - average slope is almost 6° - and our highest vineyard, reaching 206m at its highest point.
- This west facing vineyard experiences great afternoon and evening heat loads right up to the point of sunset and, for soil temperatures, into the evening. Partly due to this the Judd Vineyard is much more generous in the fruit flavour profiles which offers a unique point of difference from the elegance of Wallis and delicacy of McCutcheon.
- 115 (and sometimes 114) from Creek Block provides the fruit for the Judd Pinot Noir.
- On average, Pinot Noir ripens here 14 days later than Coolart Road, the same time as Wallis and 5 days earlier than McCutcheon.



2015 McCutcheon Pinot Noir

Vineyards :: Clones

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

Harvest date :: Yield

Hand picked 25 March :: 3.64 tonnes/ha (1.5 t/acre, ~22hl/ha)

Brix :: pH :: TA

23.2° (12.9° Baumé) :: 3.35 :: 7.9 g/l)

Winemaking

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

Aging :: Oak

15 months 22% new French oak barriques :: medium toast; very tight grain; François Frères

Finished residual sugar :: pH :: TA

Dry (0.23 g/l) :: 3.50 :: 5.8 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

216 dozen :: bottled 30 August 2016 :: screwcap

Our thoughts...

The only challenge with this McCutcheon Pinot Noir is that it is still so backward. It is, without a doubt, the most structured of the single vineyard releases.

Here, the fruit tends towards dark cherry, the flavours cutting deeper into the wine and driving the palate along with its brooding intensity.

Dark, muscular and sappy with drying tannins a centrepiece, this has an unmistakable truffled complexity. Impressive wine, with an impressive future ahead.

Best drinking 2017-2027

Andrew Graham [February 2017, commissioned by TMBT]



McCutcheon Vineyard

- First planted in 1992 (25 years old in 2017).
- McCutcheon is our second highest vineyard – 200m at its highest point with an average slope of 5°.
- Because of the easterly slope the vines receive very good light without the intense heat which keeps the fruit cooler during the growing and ripening season. This leads to more elegant flavours with greater structure and finer tannins than the Judd and Wallis vineyards in most years.
- MV6 from Ridge Block North provides the fruit for the McCutcheon Pinot Noir (this is our highest Pinot Noir block).
- On average, Pinot Noir ripens latest here, 5 days after Judd and Wallis and 19 days after Coolart Road.



2015 Wallis Pinot Noir

Vineyards :: Clones

Wallis :: MV6 (100%) from Middle Block (100%)

Harvest date :: Yield

Hand picked 19-20 March :: 4.38 tonnes/ha (1.8 t/acre, ~26hl/ha)

Brix :: pH :: TA

23.6°-24.1° (13.1°-13.4° Baumé) :: 3.34-3.44 :: 6.7 g/l

Winemaking

- 100% destemmed
- 4-5 day pre-ferment maceration
- 100% wild yeast fermentation with manual plunging
- short post-ferment maceration, total 19 days on skins
- following pressing and short settling period the wine was transferred to 18% new French oak barriques
- bottled unfinned and unfiltered following a total of 15 months of oak maturation

Aging :: Oak

15 months 18% new French oak barriques :: medium toast; very tight grain; François Frères

Finished residual sugar :: pH :: TA

Dry (0.26 g/l) :: 3.46 :: 6.2 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

264 dozen :: bottled 30 August 2016 :: screwcap

Our thoughts...

If you want to pick out a wine amongst the single vineyard Pinot Noir releases to look the most 'classic' it is the firm yet restrained Wallis.

Despite the dark brooding nature of this wine – complete with beetroot, satsuma plum and cranberry, the style rambunctious and even (welcomingly) bitter, with a late hit of cherry fruit, all without falling into the trap of overripeness, then sprightly tannins to finish.

All about power, yet without heaviness, it is an ideally balanced Pinot Noir.

Best drinking 2017-2027

Andrew Graham [February 2017, commissioned by TMBT]



Wallis Vineyard

- First planted in 1992 (25 years old in 2017).
- Our second “flattest” vineyard - the average slope is 4°. Also our second lowest vineyard reaching 142m at its highest point.
- The north east slope means it receives good daytime light and heat exposure though night time temperatures fall quickly as the valley acts as a drain drawing the cooler night air down through the vineyard and off to Bass Strait 5 kilometres away. “Ocean” sea breezes from Bass Strait also keep temperatures lower than they might otherwise be.
- MV6 from Middle Block provides most of the fruit for the Wallis Pinot Noir.
- Our second warmest vineyard; on average, Pinot Noir ripens here 14 days later than Coolart Road, the same as Judd and 5 days earlier than McCutcheon.



2015 Judd Chardonnay

Vineyards :: Clones

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

Harvest date :: Yield

Hand picked 24 March :: 4.69 tonnes/ha (1.9 t/acre, ~28hl/ha)

Brix :: pH :: TA

22.1° (12.3° Baumé) :: 3.08 :: 10.7 g/l

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 17% new French oak barriques
- natural complete (94%) MLF
- bottled unfiltered after light filtration following 10 months of oak maturation

Aging :: Oak

10 months 17% new French oak barriques :: medium toast; very tight grain; François Frères

Finished residual sugar :: pH :: TA

Dry (0.50 g/l) :: 3.13 :: 7.3 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

288 dozen :: bottled 3 March 2016 :: screwcap

Our thoughts...

Despite its status as the highest of the estate vineyards, Judd's westerly aspect ensures that it always produces expressive wines. This is fittingly a powerful wine from a wonderfully even season.

There's a warm-hearted expression here and despite having less new oak than some of the other estate wines, the flavours are unquestionably decadent, heading very much into nectarine territory.

That said, it doesn't lack for acidity, despite the extra sweetness that comes from riper grapes. An essay in tempered power.

Best drinking 2017-2027

Andrew Graham [February 2017, commissioned by TMBT]



Judd Vineyard

- First planted in 1990 (27 years old in 2017).
- Our steepest - average slope is almost 6° - and our highest vineyard, reaching 206m at its highest point.
- This west facing vineyard experiences great afternoon and evening heat loads right up to the point of sunset and, for soil temperatures, into the evening. Partly due to this the Judd Vineyard is much more generous in the fruit flavour profiles which offers a unique point of difference from the elegance of Wallis and delicacy of McCutcheon.
- P58 from Poplar Block provides the fruit for the Judd Chardonnay.
- On average Chardonnay ripens latest here, 5 days later than McCutcheon and 11 days later than Wallis.



2015 McCutcheon Chardonnay

Vineyards :: Clones

McCutcheon :: P58 (100%) from Ridge (55%) and Lake (45%) Blocks

Harvest date :: Yield

Hand picked 25 March-1 April :: 3.62 tonnes/ha (1.5 t/acre, ~22hl/ha)

Brix :: pH :: TA

22.6°-22.8° (12.6°-12.7° Baumé) :: 3.16-3.18 :: 10.1-10.2 g/l

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 22% new French oak barriques
- natural complete (96%) MLF
- bottled unfiltered after light filtration following 10 months of oak maturation

Aging :: Oak

10 months 22% new French oak barriques :: medium toast; very tight grain; François Frères

Finished residual sugar :: pH :: TA

Dry (0.50 g/l) :: 3.26 :: 6.9 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

222 dozen :: bottled 3 March 2016 :: screwcap

Our thoughts...

The McCutcheon Chardonnay is easily the most robust of all the single vineyard Chardonnay releases, with a depth and intensity that marks it apart from the other wines. Easily my favourite of the 2015 wines, with a very convincing depth.

One of the few single vineyard Chardonnay releases to have completed malolactic fermentation; this has more richness, more fruit power and a very long finish, the vanilla bean and custard creamy flavour intensity compelling with its length and impact.

It's a real mouthful of a wine, with more layers that unfurl the longer you look. If you need a classic benchmark, then this is the Corton- Charlemagne of the range – a charismatic wine of grandiosity.

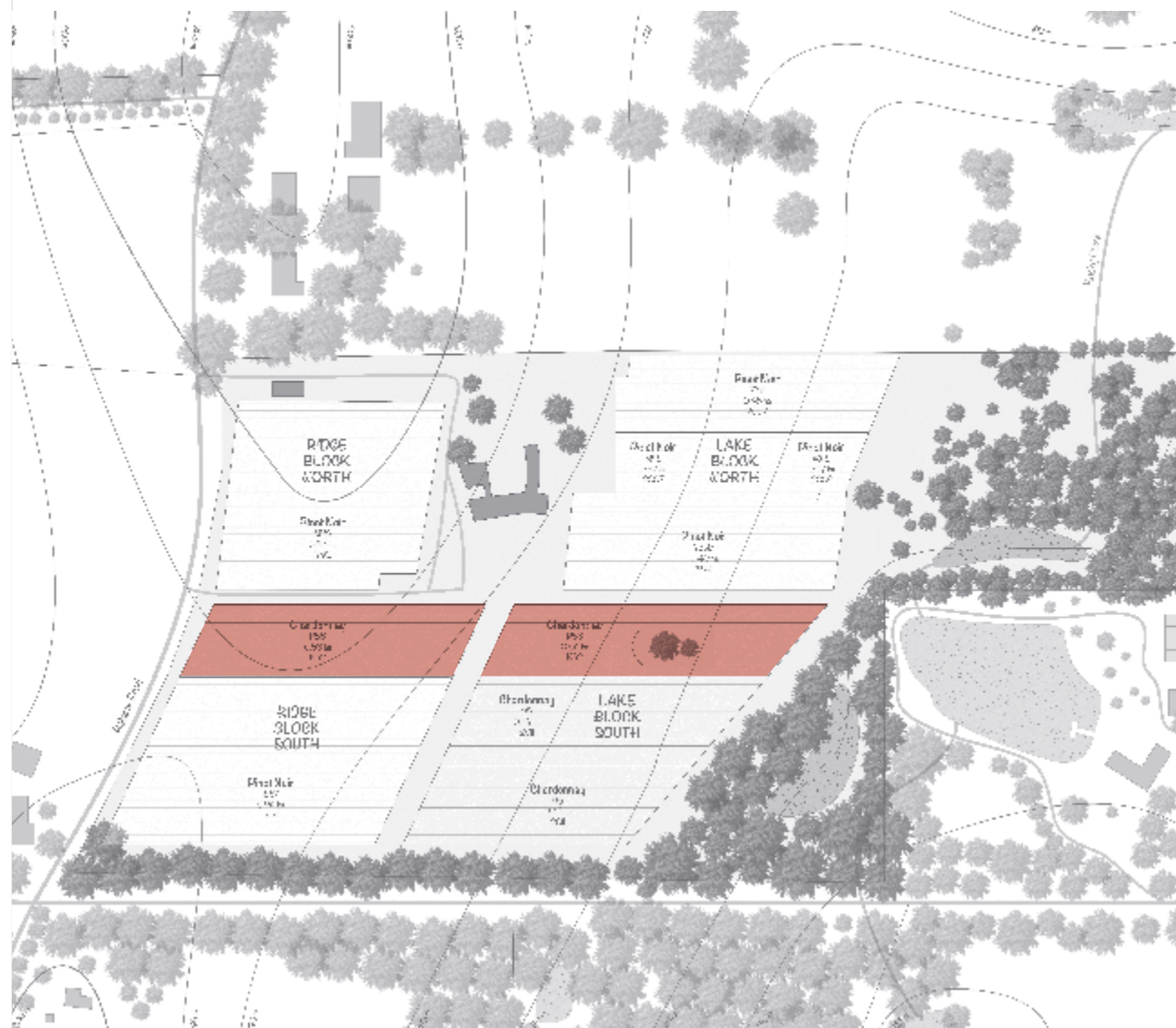
Best drinking 2017-2027

Andrew Graham [February 2017, commissioned by TMBT]



McCutcheon Vineyard

- First planted in 1992 (25 years old in 2017).
- McCutcheon is our second highest vineyard – 200m at its highest point with an average slope of 5°.
- Because of the easterly slope the vines receive very good light without the intense heat which keeps the fruit cooler during the growing and ripening season. This leads to more elegant flavours with greater structure and finer tannins than the Judd and Wallis vineyards in most years.
- P58 from Ridge Block South and Lake Block South provides the fruit for the McCutcheon Chardonnay (this is our highest Chardonnay block).
- On average Chardonnay ripens here 5 days after Wallis and 5 days before Judd.



2015 Wallis Chardonnay

Vineyards :: Clones

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

Harvest date :: Yield

Hand picked 13-18 March :: 6.26 tonnes/ha (2.5 t/acre, ~38hl/ha)

Brix :: pH :: TA

22.2° (12.3° Baumé) :: 3.13-3.14 :: 8.7-9.45 g/l

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 17% new French oak barriques
- natural partial (39%) MLF
- bottled unfiltered after light filtration following 10 months of oak maturation

Aging :: Oak

10 months 17% new French oak barriques :: medium toast; very tight grain; François Frères

Finished residual sugar :: pH :: TA

Dry (0.80 g/l) :: 3.11 :: 8.0 g/l

Alcohol

13.8% (8.2 standard drinks/750ml bottle)

Production

297 dozen :: bottled 15 March 2016 :: screwcap

Our thoughts...

Of all the estate wines, the Chardonnay from Wallis seems to walk the tightrope between weight and delicacy the best. It's the Goldilocks Chardonnay, sitting in between the never ending power of McCutcheon or the sunny warmth of Judd.

A particular feature of this wine is how the extra acidity gives it an almost understated power – a slow build of mealy weight, counterpointed by acidity heading more towards grapefruit than pure citrus.

A wine of latent power, and with a shape that suggests it will be long lived.

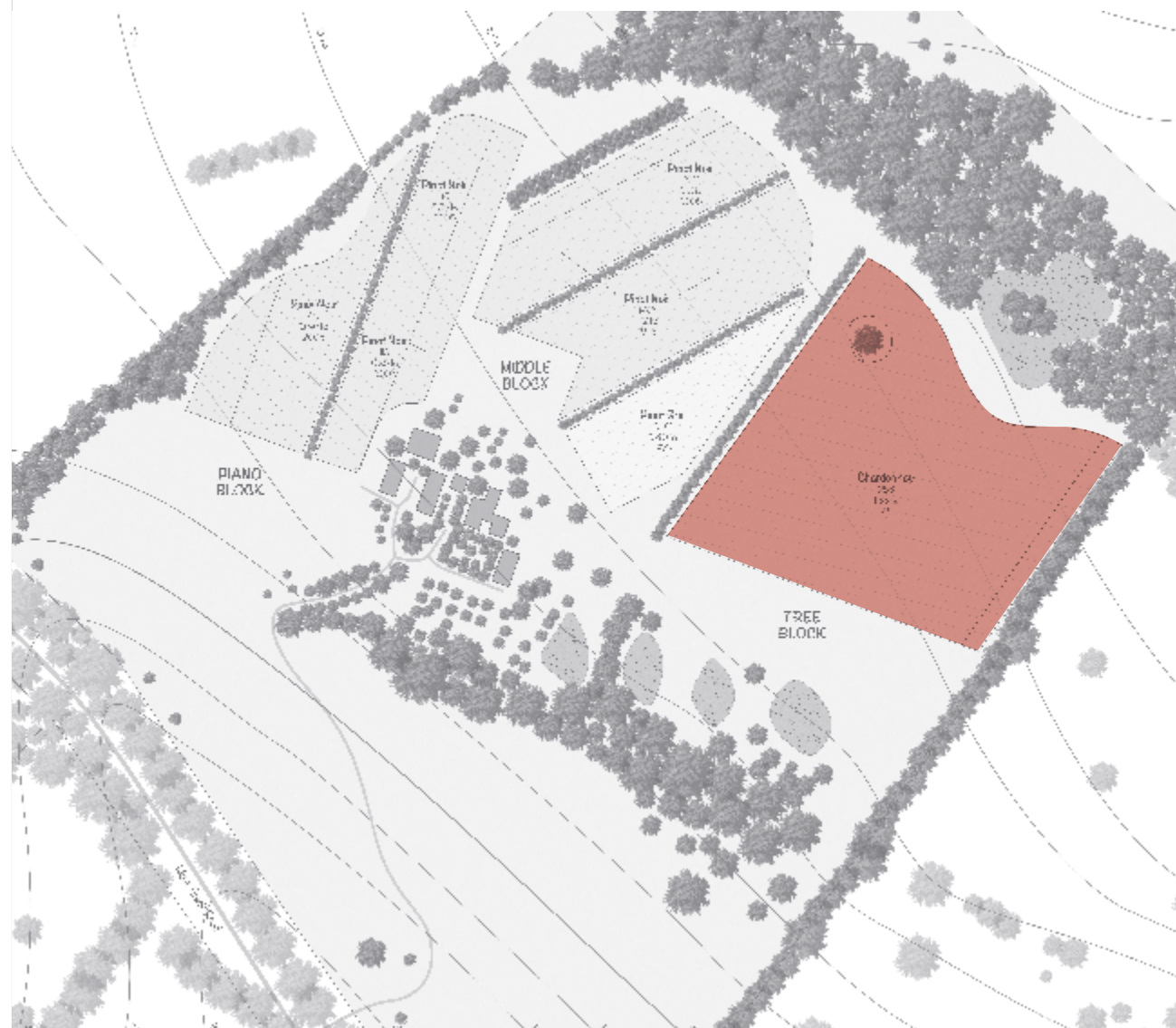
Best drinking 2017-2027

Andrew Graham [February 2017, commissioned by TMBT]



Wallis Vineyard

- First planted in 1992 (25 years old in 2017).
- Our second “flattest” vineyard - the average slope is 4°. Also our second lowest vineyard reaching 142m at its highest point.
- The north east slope means it receives good daytime light and heat exposure though night time temperatures fall quickly as the valley acts as a drain drawing the cooler night air down through the vineyard and off to Bass Strait 5 kilometres away. “Ocean” sea breezes from Bass Strait also keep temperatures lower than they might otherwise be.
- P58 from Tree Block provides the fruit for the Wallis Chardonnay (this is our lowest Chardonnay block).
- On average Chardonnay ripens earliest here, 5 days earlier than McCutcheon and 11 days earlier than Judd.



Ten Minutes by Tractor
2015 Wine Releases

Ten Minutes by Tractor

Estate

MORNINGTON PENINSULA

2015 Estate Pinot Noir
2015 Estate Chardonnay



Single Vineyard

2015 Coolart Road Pinot Noir
2015 Judd Pinot Noir
2015 McCutcheon Pinot Noir
2015 Wallis Pinot Noir
2015 Judd Chardonnay
2015 McCutcheon Chardonnay
2015 Wallis Chardonnay



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