Ten Minutes by Tractor Estate Pinot Noir

2018 Estate Pinot Noir

Vineyards :: Clones

Coolart (70%), Wallis (12%), Spedding (7%), Judd (6%), McCutcheon (5%) :: MV6 (71%), Abel (14%), 115 (9%), G5V15 (3%), 114 (3%)

Harvest date :: Yield

Hand picked 27 February-19 March 2018 :: 5.6 tonnes/ha 2.3 t/acre, ~39hl/ha)

Baumé :: pH :: TA

12.3-14.2° :: 3.23-3.58 :: 6.9-9.8 q/l

Winemaking

- whole bunches varied with parcels between 0-20%; destemmed portion all whole berries
- transferred to a mix of 5 tonne concrete and 1 tonne stainless steel tanks
- 100% wild yeast fermentation with pump over and manual plunging
- short pre- and post-ferment maceration, total 25-30 days on skins
- following pressing and short settling period the wine was transferred to 21% new 228 litre French oak barrels
- bottled unfined and with minimal filtration following 11 months of oak maturation

Aging :: Oak

11 months :: 21% new 228 litre French oak barrels (François Frères)

Finished residual sugar :: pH :: TA

Dry (0.50 g/l) :: 3.62 :: 5.8 g/l

Alcoho

13.5% (8 standard drinks/750ml bottle)

Production

Bottled 11 February 2019 :: screwcap

Our thoughts...

A combination this year of 'Up the Hill' and 'Down the Hill' this Estate Pinot has layers of flavour and earthy, broody dark fruits together with mulled spice and cassis, that combine to create this fabulous and intriguing wine.

Best drinking 2020-2028+