

## Ten Minutes by Tractor



# 2025 10X Shiraz

### Our Thoughts

Made with fruit from Paradigm Hill's 'Col's block' and Hunts Road vineyards, this wine is a beautiful example of a cool climate Shiraz with spice, black olive, tobacco leaf and hints of red liquorice. A generous mouthfeel of lush blackcurrant framed by fine mineral-like tannins that provide a lovely shape and depth to the wine.

### Vintage Comment

The 2025 vintage was magnificent. Moderate warm days, cool nights and dry conditions throughout the summer and autumn provided ideal ripening conditions. Healthy and balanced canopies across all sites produced wonderful flavours and acidity and excellent fruit quality.

### Harvest Date :: Yield

Hand picked 20<sup>th</sup> March – 14<sup>th</sup> April 2025 ::  
5-6t/ha

### Vineyards :: Clones

Mihaly :: 1654, B4RC30  
Hunts Road :: PT23

### Winemaking

Handpicked Shiraz fruit was destemmed to stainless steel and cold soaked for 5 days prior to the onset of a wild fermentation.

The grapes were kept on skins for 14 days before being pressed to a mixture of old and new French oak. After 9 months in oak the wine was blended, filtered and bottled.

### Aging :: Oak

9 months :: New and old French barriques

### Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

### Residual Sugar:: pH :: TA

Dry :: 3.70 :: 6.6g/L

### Production

Bottled December 2025 :: screwcap

### Food Pairing

Veal meatballs with freshly made fettucine and tomato harissa sauce :: serve at 16 – 18°C

### Best Drinking

2026 – 2036

