



Tasting Notes 2010 10X Pinot Gris



Vintage	2010 was a kind vintage beginning with good winter and spring rainfall, warm temperatures through August and September saw good budburst. Although October was marginally cooler than usual, November and December warmed up providing perfect conditions for the "Grand Growth" phase (a rapid growth phase which begins when the plant switches from vegetative to reproductive mode) and also for flowering and fruit set. February and March were warmer than average and the ripening period rolled along without any great concern, resulting in an early vintage with very high quality fruit.
Vineyards :: Clones	Northway Downs (46%), Spedding (36%), Wallis (18%) :: D1V7
Harvest date :: Yield	Hand picked 16-17 March 2010 :: 7 tonnes/ha (2.8 t/acre, ~42.0hl/ha)
Brix :: pH :: TA	23.5-24.4° (13.1-13.6° Baumé) :: 3.45-3.58 :: 6.2-6.3 g/l
Winemaking	The grapes were hand-harvested during the third week of March, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old French oak barriques. The stirring of yeast lees throughout a 9 month maturation within barrel and a partial malolactic fermentation in spring preceded a light fining and filtration before bottling.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	9 months :: old French oak barriques
Malolactic	Partial (55%)
Residual sugar	Dry (1.7 g/l)
Finished pH :: TA	3.28 :: 6.3 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	901 cases :: bottled 21 February 2011 :: screwcap
Release date	1 June 2011

TASTING NOTES

Pinot Gris can be a tricky beast to do well; ideally, it must straddle a line between fatness of texture and slightness of flavour, two extremes into which this varietal can all too easily fall.

The 2010 10X Pinot Gris pulls off this balancing act well and adds a trick of its own: a flavour profile that is surprisingly distinctive. The nose is a slow burn, leaking thick, heady ropes of aniseed and preserved lemon. It's both typical and slightly off-centre, recognisably Pinot Gris but adding an extra herbal dimension that creates freshness and character. Balance is again the key word on the palate, with just enough of everything: flavour, weight, structure, impact. Flavours echo the nose, with beautiful preserved lemon, wax and sage. There's an especially nice thrust of chalky texture through the after palate that freshens the entire palate and paves the way for a very clean finish.

This isn't a wine to knock your socks off; indeed, that's not its intended vibe. Rather, this is real world wine designed for real drinking with real food. In this context, you'd be hard pressed to stop at just one bottle.

Food :: Temperature	Home made pissaladière. Serve at 10–13°C.
Best drinking	Now-2014

REVIEWS

A beautifully crafted wine that does more with pinot gris than most. Crammed with butter, cashew, toast and peach aromas, reflecting barrel fermentation. Full-bodied and rich but retains good mineral character and structure in the mouth. Great texture and length. Drink now. Food: Chicken wrapped in prosciutto.

95 :: *Huon Hooke* :: 17 January 2012 :: *Sydney Morning Herald Good Living*

This remains one of the better pinot gris wines around, with classic ripe pear on the nose, some apple and fresh-baked pastry. The palate's fresh, with concentrated pear flavour, hints of tropicals and citrus either side, smoothly rounded texture and a good surge of flavour through to the gently nutty finish. Drink now.

92 :: *Nick Stock* :: 1 October 2011 :: *Good Wine Guide 2012*