



Tasting Notes 2010 10X Pinot Noir



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| 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 | Coolart Road, Northway Downs, Main Ridge :: 777, Pommard, MV6, 115, G5V15 |
| Harvest date :: Yield | Hand picked 28 February-4 March, 20 March 2010 :: 6 tonnes/ha (2.4 t/acre, ~36.0hl/ha) |
| Brix :: pH :: TA | 23.0-24.3° (12.8-13.5° Baumé) :: 3.35-3.57 :: 5.4-7.0 g/l |
| Winemaking | The fruit was hand harvested and, on arrival at the winery, 100% destemmed. A 5-6 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 20 days on skins). Following pressing and a short settling period the wine was transferred to both new (20%) and old French oak barriques. Undergoing a natural 100% MLF with the onset of warmer temperatures in spring, the wine was then bottled unfiltered and unfiltered following a total of 10 months of oak maturation. |
| Winemakers | Richard McIntyre & Martin Spedding |
| Aging :: Oak | 10 months :: 20% new French oak (medium toast Allier & Tronçais from François Freres & Sirugue) |
| Malolactic | Complete |
| Residual sugar | Dry (0.39 g/l) |
| Finished pH :: TA | 3.47 :: 6.6 g/l |
| Alcohol | 14.0% (8.3 standard drinks/750ml bottle) |
| Production | 1861 cases :: bottled 22 February 2011 :: screwcap |
| Release date | 1 June 2011 |

TASTING NOTES

Mornington Pinot Noir presents a unique character quite distinct from the wines of the nearby Yarra Valley and beyond. These wines are typically darker, denser, more mysterious and brooding. While these characters are present in spades in the upper echelons of the range, what's important about this wine is that it occupies a stylistic position firmly in the mainstream of Mornington Pinot, offering a genuine taste of the region at an affordable price point.

The nose is wild, with lashings of ripe vegetation, Morello cherry, rhubarb and spice. There's also some supportive nougat oak which gains in prominence as the wine airs, adding a slightly cuddly dimension to the otherwise outré flavour profile. This ultimately may lack the depth of wines further up in the portfolio (and understandably so), but it's utterly regional and so very honest as a result. The palate combines good power and drive with a nimbleness of structure that is quite charming. Cherry fruit is slightly more prominent here, welling up through the middle palate to give an impression of generosity that is cleverly subverted by a line of acid that whisks things along at a fair clip. This is a light to medium bodied wine, favouring elegance and a distinctive flavour profile over easier charms. The after palate is especially intriguing, a nice lift of blackberry jam and snapped twig leading to a soft, almost powdery finish.

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| Food :: Temperature | Fig stuffed game bird. Serve at 13–16°C. |
| Best drinking | Now-2017 |

REVIEWS

It's the epitome of a good, ready to rock, well-structured pinot noir. A bit of fruit grunt, a good curl of tannin, assorted dried spices/leaves and a fan of flavour on the finish. This is a very tasty wine. Ready to be consumed as a youngster, but with serious componentry. Drink 2012-2017

92 :: Campbell Mattinson :: 8 February 2012 :: The Wine Front

This is a bright and fragrant pinot noir that has plenty of red-cherry fruit lifting through fine spices, a hint of red liquorice and musky perfume. The palate's bright, light and lively with crunchy red-cherry and strawberry flavour stretched across a web of ripe, nutty tannin. Good value and very approachable.

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

This maker's entry-level pinot is a well-priced wine of style and charm. Spice, nettle and fern-like aromas, recalling dried herbs and stalks, with sappy and sweet-cherry aromas and flavours. Very ripe pinot character. Now to 2018. Drink with warm duck salad.

Huon Hooke :: 13 September 2011 :: Sydney Morning Herald