



## Tasting Notes 2010 Estate Pinot Noir



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	Wallis (63%), McCutcheon (22%), Judd (15%) :: 777 (47%), MV6 (38%), 115 (15%)
Harvest date :: Yield	Hand picked 18-23 March 2010 :: 4.2 tonnes/ha (1.7 t/acre, ~25.2hl/ha)
Brix :: pH :: TA	23.6-24.2° (13.1-13.4° Baumé) :: 3.50-3.58 :: 6.8-7.6 g/l
Winemaking	The fruit was hand harvested and, on arrival at the winery, 100% destemmed. A 5-7 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 18-22 days on skins). Following pressing and a short settling period the wine was transferred to both new (32%) and old French oak barriques. Undergoing a natural 100% MLF with the onset of warmer temperatures in spring, the wine was then bottled unfinned and unfiltered following a total of 14 months of oak maturation.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	14 months :: 32% new French oak (medium toast Allier from Sirugue & François Freres)
Malolactic	Complete
Residual sugar	Dry (0.48 g/l)
Finished pH :: TA	3.65 :: 7.0 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	800 cases :: bottled 16 September 2011 :: screwcap
Release date	Not yet released

### TASTING NOTES

Gloriously light, bright ruby red - it's always so gratifying to see a Pinot go light on colour density. In a small way, it plays into Pinot's essential contradiction: that something so light can possess such power.

The nose is extremely accessible, showcasing the sexiest side of Pinot. As with the Estate Chardonnay, this wine sums up Ten Minutes by Tractor Pinot by expressing its most complete, appealingly styled side. Ripe red fruits, rhubarb, tamarillo, very subtle oak input. The aroma profile is utterly correct and plays on Pinot's seductive, sweet-sour side. Despite its bright aromas, this is a gentle profile, svelte in a classic manner, singing rather than demanding.

The palate is well formed, with an intriguing waxy note that is reminiscent of nothing less than lipstick. Bright, delicious red fruits, sap, herbs, spice - there are plenty of flavours wrapped in a gorgeously drinkable package. Mouthfeel is velvet, firm but fine acid meshing with sparse, grainy tannins. A gentle caress of a finish, fruit driven and sweet just like a lovely dessert.

Pinot can be wild and challenging, and aspects of the single vineyard wines tackle this more rarified side of the grape. In the context of a rigorously intellectual range, the Estate is the Tractor's crowd pleaser. A gateway wine into the endless world of Pinot.

Food :: Temperature	Drink with sticky, slow roasted pork belly on herbed mash. Serve at 14-17°C.
Best drinking	Now-2017