



Tasting Notes 2011 Estate Pinot Noir



Vintage	After a decade of warm and dry conditions the 2011 vintage broke the drought with over 600 mm of rain during the growing season versus an average of 350mm, the cool and wet conditions resulted in our latest harvest on record (16 April v 2 April average). Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening (second longest veraison interval, 68 days v 57 day average).
Vineyards :: Clones	McCutcheon (83%), Wallis (17%) :: MV6 (70%), 777 (30%)
Harvest date :: Yield	Hand picked 18-19 April 2011 :: 4.8 tonnes/ha (1.9 t/acre, ~28.8hl/ha)
Brix :: pH :: TA	22.2-22.5° (12.3-12.5° Baumé) :: 3.41-3.46 :: 7.3-8.4 g/l
Winemaking	Hand harvested during the 3rd week of April and, on arrival at the winery, 100% destemmed. A 4-6 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 19-20 days on skins). Following pressing and a short settling period the wine was transferred to both new (28%) and old French oak barriques. After a natural 100% MLF with warmer temperatures in spring, the wine was bottled lightly fined and unfiltered following a total of 15 months of oak maturation.
Winemakers	Richard McIntyre, Martin Spedding, Jeremy Magyar
Aging :: Oak	15 months :: 28% new French oak barriques (medium toast; tight/very tight grain; Allier; Sirugue, François Freres)
Malolactic	Complete
Residual sugar	Dry (0.33 g/l)
Finished pH :: TA	3.49 :: 6.8 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	317 dozen :: bottled 30 August 2012 :: screwcap
Release date	June 2013

TASTING NOTES

The Estate wine is generally sourced from the three home vineyards, from which Ten Minutes by Tractor's single vineyard expressions are also made. While the single site wines offer the ultimate in transparency, the Estate wine unites the unique character of each site into a single bottling.

A lovely ruby red hue, not afraid to be true to Pinot's thin skin. It's always a pleasant surprise to smell a wine so lightly coloured and find it so expressive, as this is. Sap, bright red fruits, spice, a hint of caramel. There's also something funky here, a hint of forest floor that adds resonance to bright fruit notes. The palate is fresh and savoury, taking red fruit as a starting point for a deliciously sappy, spiced flavour profile. As with the nose, this quickly becomes darker and more brooding, its initial handsomeness masking more dangerous inclinations. There's a sense of snapped twig overlaying the palate that plays into both flavours and the wine's textural, vibrant structure. Acid is a real feature, being firm and well connected to the wine's fruit, giving a lithe, sinewy impression. Tannins are ripe and flavoursome, hitting the tongue through the finish to lightly drying effect. A darkly delicious Pinot.

Julian Coldrey [January 2013, commissioned by TMBT]

Food :: Temperature

Ideal for drinking alongside something robust such as duck confit in a brandy, cream and peppercorn sauce. Serve at 14–17°C.

Best drinking

2013-2020

REVIEWS

Made from all three of Ten Minutes by Tractor's main vineyards: Judd, McCutcheon and Wallis, all of which are in the Main Ridge sub-region of the Mornington Peninsula. In a tough year like 2011 having some blending options was probably a pretty handy thing. This surprised me with how good it is. It got the pulse racing a bit. It has that undergrowthy, meaty, spicy combination that pinot noir can do so well. It's light in colour but high in acid and tannin and interest. It's forcefully tea-leafy and dry, shot-through with twiggly spice, and in need of time. It has an excellent medium-term future ahead of it. Drink: 2015-2019+.
92+ :: Campbell Mattinson :: November 2013 :: Winefront

You can almost feel this wine purring - loose knit, gamey, animale and a lick of all spice. It's supple, succulent and long in flavour with enough interest in these fruit and winemaking details to make it a wine to linger over to watch it unfurl. Big on sex appeal.

94 :: Mike Bennie :: October 2013 :: Wine Business Magazine

Light red-purple; extended wild yeast ferment, then 14 months in new and used French oak; a gently perfumed bouquet leads into a light-bodied, pretty palate that revolves around red berries. Drink by: 2016.

90 :: James Halliday :: July 2013 :: 2014 Australian Wine Companion