



Tasting Notes 2011 McCutcheon 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 :: MV6 [Ridge Block North]
Harvest date :: Yield	Hand picked 19 April 2011 :: 3.9 tonnes/ha (1.6 t/acre, ~23.4hl/ha)
Brix :: pH :: TA	22.6° (12.6° Baumé) :: 3.43 :: 8.5 g/l
Winemaking	Hand harvested in the 3rd week of April and, on arrival at the winery, 100% destemmed. A 5 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 (22%) and old French oak barriques. After a natural 100% MLF with the onset of warmer temperatures in spring, the wine was bottled unfinned and unfiltered following a total of 15 months of oak maturation.
Winemakers	Richard McIntyre, Martin Spedding, Jeremy Magyar
Aging :: Oak	15 months :: 22% new French oak barriques (medium toast; tight/very tight grain; Allier, Tronçais; François Freres)
Malolactic	Complete
Residual sugar	Dry (0.31 g/l)
Finished pH :: TA	3.47 :: 6.8 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	140 dozen :: bottled 30 August 2012 :: screwcap
Release date	June 2013

TASTING NOTES

In some ways, the idea of a single vineyard wine is more exciting when vintage conditions are extraordinary. Grown amidst the cool and rain of 2011, this wine tastes of the year the drought broke, and is an enticingly direct expression of the conditions from which it emerged.

The aroma is uncompromising, with dense, angular brown spice and snapped twig dominating. Swirl it for a moment, though, and a whole spectrum of aromas begins to emerge, with fresh sap and red fruits at its core. Spiced oak brings up the rear of what is a multilayered aroma profile, one that requires the drinker to contemplate its pleasures rather than placing them on full display, a labyrinth rather than a tableau. This wine seems determined to draw you in and make you work, if only just a little.

The palate offers temporary respite from the nose's serious brooding, with a bright burst of red fruit on entry. This quickly folds into a complex flavour profile that finds its full expression on the middle palate, where fruit, sap, forest floor and spice collide and become one. Flavours are serious, but the wine's expression of them is light and delicate, enlivening adult flavours with good humour and brisk movement. The wine sings with freshness and light through its after palate, before a bright, acid-driven finish brings the wine to a close. As befits a single vineyard bottling, impressions are of transparency and directness. Wait a couple of years before drinking.

Julian Coldrey [January 2013, commissioned by TMBT]

Food :: Temperature	Drink with a fillet of the freshest ocean trout you can source. Serve at 14–17°C.
Best drinking	2015-2025

REVIEWS

Some true gravitas on show. Sap, spice and forest notes accompany raspberries, roses and dark cherries with tart plum skins adding a further dimension of interest. The acidity is brisk yet invigorating and the tannins are snappy but ripe. A layer of high-grade oak frames the wine. Extremely savoury, slightly saline and with good depth and penetration. An impressive result considering the challenges faced.

92 :: *Jeremy Pringle :: November 2013 :: www.winewillatitself.com*

Light red-purple; while light-bodied, the wine has more structure and complexity than the Estate, with pleasing spicy/savoury elements to the red fruits, made in identical fashion, so this is terroir speaking. Drink by: 2017.

92 :: *James Halliday :: July 2013 :: 2014 Australian Wine Companion*