



Tasting Notes 2012 10X Pinot Noir



Vintage	A much more favourable season than 2011 though not without several interesting periods. Spring conditions were ideal for budburst and early season growth. With small bunches from the previous season's cool, wet summer and a moderate to cool spell during flowering we saw moderate to low yields with highly concentrated flavours. An average overall hang time but our longest ever veraison-harvest interval (70 days v 57 day average) resulting in intensified flavour and colour development. A record difference between harvest in the lower north and the higher south (31 days v 17 day average).
Vineyards :: Clones	Coolart Road (76%), Northway (10%), Wallis (8%), McCutcheon (6%) :: MV6 (46%), 115 (30%), 777 (16%), Pommard (5%), G5V15 (3%)
Harvest date :: Yield	Hand picked 1-27 March 2012 :: 3.8 tonnes/ha (1.5 t/acre, ~22.8hl/ha)
Brix :: pH :: TA	22.2-23.9° (12.3-13.3° Baumé) :: 3.45-3.64 :: 6.5-7.6 g/l
Winemaking	Hand harvested during March 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 17-22 days on skins). Following pressing and a short settling period the wine was transferred to both new (18%) and old French oak barriques. After a natural 100% MLF with the onset of warmer temperatures in spring, the wine was then bottled lightly fined and filtered following a total of 10 months of oak maturation.
Winemakers	Richard McIntyre, Martin Spedding, Jeremy Magyar
Aging :: Oak	10 months :: 18% new French oak barriques (elegant/medium toast; tight/extra tight grain; Allier, Nevers, Tronçais; François Freres, Sirugue, Chassin)
Malolactic	Complete
Residual sugar	Dry (0.43 g/l)
Finished pH :: TA	3.43 :: 6.5 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	1705 dozen :: bottled 26 February 2013 :: screwcap
Release date	June 2013

TASTING NOTES

Aromatics are essential to Pinot Noir; a Pinot that smells of nothing disappoints far more than other, bigger red styles that may lack expressiveness. This is because Pinot, more than anything, is about contrasts; of colour and intensity, of body and density. At its best, Pinot is an impossible combination of all these things.

This wine, at the entry level to the range, shows two essential Pinot traits: a lightness of colour combined with a wildness of aroma. These immediately mark this as a Pinot of character as well as one that is true to the variety's contradictions. Wild strawberry, sous bois, some nutty oak; all these smells are typical, yet it is their nimbleness and sense of abandon that most impresses, notes leaping from the glass without having to be prompted. In the mouth, flavours are fresh and crunchy, with red fruits and a sappy, mouthwatering acid line. Body is light and flavours remain bright as the wine moves through an increasingly textural back palate. Tannins edge in here, lightly grainy, scattering over the tongue like delicately applied seasoning.

Julian Coldrey [May 2013, commissioned by TMBT]

Food :: Temperature	A perfect lunchtime red, this should be paired with food that shares its wild flavours; a ragout of rabbit with plenty of fresh herbs, for example. Serve at 13-16°C.
Best drinking	2013-2019

REVIEWS

This release from Ten Minutes by Tractor is a wine for the "look how far Australian pinot noir has come" basket. This is a gorgeous wine. Great drinking, great for the mid-term cellar, great for pulling out and impressing people. It's complex, juicy, savoury and yet its heart is full of fruit. Best of many worlds. Dark cherry, plum, smoky oak, dried herbs and undergrowth. Much about this wine is quite perfect. Drink: 2014-2021.

93 :: *Campbell Mattinson :: November 2013 :: Winefront*

The Mornington Peninsula Pinot Noirs that I'm seeing from the 2012 vintage are an impressive bunch so far. This is good introduction although I'll admit it whets my appetite for the release of the single vineyard wines. Wild yeast fermented, spending 10 months in French oak barriques (18% new). Forest litter, strawberries, sap and sour cherries are the most discernible fragrances. The lighter colour is indicative of the subtlety of the wine on the palate. This is not a Pinot that relies on power. Pomegranate acidity and textured tannin work in tandem to structure the wine. The oak is prominent and takes a little while to settle but it's not overbearing or unbalanced. Further complexity via rhubarb and Asian spice. Looked its best on the third day of tasting.

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