



## Tasting Notes 2012 10X Rosé



**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 :: 115  
**Harvest date :: Yield** Hand picked 22 February 2012 :: 5.4 tonnes/ha (2.2 t/acre, ~32.4hl/ha)

**Brix :: pH :: TA** 22.4° (12.4° Baumé) :: 3.53 :: 6.7 g/l

**Winemaking** The grapes were hand harvested and on arrival at the winery, destemmed to holding vessels for 26 hours on skins. The grapes were then pressed and the juice transferred to old French oak barriques before a spontaneous wild ferment. No malolactic fermentation and the wine spent 2 months in barrique and then transferred to tank before being bottled lightly fined and filtered.

**Winemakers** Richard McIntyre, Martin Spedding, Jeremy Magyar

**Aging :: Oak** 2 months :: old French oak barriques (medium toast; tight grain; Allier, Chatillon; Sirugue, François Freres)

**Malolactic** None

**Residual sugar** Dry (0.42 g/l)

**Finished pH :: TA** 3.28 :: 6.4 g/l

**Alcohol** 13.0% (7.7 standard drinks/750ml bottle)

**Production** 415 dozen :: bottled 27 July 2012 :: screwcap

**Release date** December 2012

### TASTING NOTES

A wine that is unbalanced, one whose elements are not arranged harmoniously with respect to one another, will never taste quite right. Like an overly spiced dish, it may seem impressive on first tasting, but will diminish on closer acquaintance. As a style often intended for simple refreshment, rosé is especially vulnerable to various winemaking sins: too sweet, too acidic, and so on. A great rosé (and there are great rosés), though, shows the same refinement of balance as a top red or white wine, and delivers just as much satisfaction. The 2012 10X Rosé pays the style the respect it is due.

From 100% Pinot Noir, this wine shows strong, detailed aromatics of rose petals, red berries and light spice. Lurking beneath this vibrant surface, more savoury characters anchor the aroma profile and provide a sense of depth so often missing in this style.

In the mouth, ideally balanced with just a hint of sweetness which adds plump flesh to the wine's red berry flavours. There are other flavours too, of gentle spice and leaf, balancing the fruit's generosity and adding complexity. Acid is firm and fresh, keeping the wine alive in the mouth and helping its flavours to really sing. A musky, rose-scented after palate leads into the prettiest of finishes. Refreshing, sure, but so much more.

Julian Coldrey [December 2012, commissioned by TMBT]

**Food :: Temperature** Drink with paella made with the most beautiful seafood you can find. Serve at 7-10°C.  
**Best drinking** 2012-2015

### REVIEWS

Made from pinot noir from what's looking to be a great Mornington Peninsula vintage, this opens with meaty, charcuterie characters, but quickly reveals cherry, strawberry, cream, watermelon, and spice aromas. It's smooth, with a mineral-laced acid structure and bright, intense flavours – all forest berries and citrus. It's an easy-drinking, serious wine – something that's all too rare – with a lovely flow, a light grip and memorable finish.

*Ben Thomas :: November 2013 :: The Weekly Review*

A much deeper pink hue than is indicated by the bottle shot. Good rosé though, make no mistake. 26 hours on skins then into old French barriques for wild ferment and two months maturation. No malo, 100% Pinot Noir. It smells of sour cherries, musk, strawberries, citrus and leaf with scattered rose petals. Predominately savoury with the primary fruit sitting anterior on the palate. Textural; a touch of softness and give through the mid-palate, very fine and gentle drying phenolics. Sits ever so slightly below medium-bodied. An entirely admirable take on the style.

*92 :: Jeremy Pringle :: October 2013 :: www.winewilleatitself.com*