



Tasting Notes 2012 Estate 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 Wallis (53%), McCutcheon (41%), Judd (6%) :: MV6 (60%), 777 (32%), G5V15 (8%)

Harvest date :: Yield Hand picked 27-29 March 2012 :: 1.8 tonnes/ha (0.7 t/acre, ~10.8hl/ha)

Brix :: pH :: TA 22.2-23.8° (12.3-13.2° Baumé) :: 3.45-3.56 :: 6.8-7.8 g/l

Winemaking Hand harvested during the 4th week of 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 19-21 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 warmer temperatures in spring, the wine was bottled unfinned and coarse filtered following a total of 16 months of oak maturation.

Winemakers Jeremy Magyar, Richard McIntyre, Martin Spedding

Aging :: Oak 16 months :: 22% new French oak barriques (medium toast; tight/very tight grain; Chassin, François Frères)

Malolactic Complete

Residual sugar Dry (0.53 g/l)

Finished pH :: TA 3.48 :: 6.7 g/l

Alcohol 13.5% (8.0 standard drinks/750ml bottle)

Production 522 dozen :: bottled 16 September 2013 :: screwcap

Release date June 2014

TASTING NOTES Both Estate wines are stylistically of a piece with the single vineyard bottlings, yet they offer their own pleasures too. As with the Estate Chardonnay from 2012, this is a true expression of Ten Minutes by Tractor Pinot Noir in an easier, more accessible package than either of the highly distinctive single vineyard wines.

A wonderfully light aroma, this smells of bright red fruits, subtle spiced oak, sap and forest floor. It speaks clearly of Pinot (something not to be taken for granted with this variety) and possesses the sort of transparency and definition that are hallmarks of the house style. Those not yet converted to the joys of Pinot would do well to taste this wine. Rather than appealing to a craving for a Big Red, this revels in its true nature as a perfumed, elegant wine and provides a convincing argument for this expression of Pinot.

In the mouth, a vivid acid line pushes bright red berry flavours onto the tongue with thrilling freshness. Immediately, a range of other notes emerge, from spiced oak to tingly sap and more savoury fruit. The fundamental contradiction of such a light wine possessing such power and impact lies at the heart of Pinot appreciation, and the performance this wine gives is nicely illustrative. Some flesh creeps in at the sides of the palate, suggesting bottle age will be very kind. One can't help but think of a precocious sprinter, one who looks too slight to really fly yet who manages to race with effortless speed.

Julian Coldrey [January 2014, commissioned by TMBT]

Food :: Temperature A wine to match with food that complements its vivid character; think smoked meats, truffles and washed rind cheese. Serve at 14-17°C.

Best drinking 2014-2022