



Tasting Notes 2017 Coolart Road Pinot Noir



Vintage Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March. Yields are down because of the problems around flowering but summer and early autumn saw long, slow ripening – perfect for our Pinot Noir and Chardonnay.

Vineyards :: Clones Coolart Road (D Block 100%) :: MV6 (100%)
Harvest date :: Yield Hand picked 10 March 2017 :: 3 tonnes/ha (1.2 t/acre, ~18.0hl/ha)

Brix :: pH :: TA 22.5° (12.5° Baumé) :: 3.65 :: 6.0 g/l

Winemaking Grapes hand-harvested early March. 10% whole bunches with destemmed portion all whole berries, and transferred to 5 tonne concrete tanks. Held cold for a few days to delay start of indigenous yeast ferment which then typically runs for 25-30 days. Cap management by pump over with some plunging towards the end of the ferment. Following pressing, the wine was transferred to 30% new 228 litre French oak barrels for 11 months. Natural 100% malolactic fermentation before bottling unfinned and with minimal filtration.

Winemakers Sandro Mosele, Martin Spedding

Aging :: Oak 11 months :: 30% new 228 litre French oak barrels (medium toast; very tight grain; François Frères)

Malolactic Complete

Residual sugar Dry (0.2 g/l)

Finished pH :: TA 3.58 :: 5.5 g/l

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

Production 235 dozen :: bottled 19 February 2018 :: screwcap

Release date Not yet released

TASTING NOTES With such tiny yields it's a pleasure just to see this wine at all, with the perfect season great for quality but miserable for yields. Coolart is the earliest picked of the Ten Minutes by Tractor vineyards and you'd expect this to be a beastly wine. But it's not – rather, it's joyously plump and ripe, a wine of red raspberry easygoing flavour, yet with tannins and grip. Great balance between the need for appealing fruit flavour and structure.

Andrew Graham [February 2019, commissioned by TMBT]

Food :: Temperature Venison with blackberry sauce. Not too much sauce, but enough to enhance this Pinot's fruit. Serve at 14–17°C.

Best drinking 2019-2029

REVIEWS