



Tasting Notes 2017 McCutcheon 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 McCutcheon (Ridge Block 100%) :: MV6 (100%)
Harvest date :: Yield Hand picked 5 April 2017 :: 1.2 tonnes/ha (0.5 t/acre, ~7.2hl/ha)
Brix :: pH :: TA 22.6° (12.6° Baumé) :: 3.79 :: 6.9 g/l
Winemaking Grapes hand-harvested early April. 100% destemmed with 100% whole berries, and transferred to 1 tonne stainless steel 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 33% 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 :: 33% new 228 litre French oak barrels (medium toast; very tight grain; François Frères)
Malolactic Complete
Residual sugar Dry (0.37 g/l)
Finished pH :: TA 3.72 :: 5.5 g/l
Alcohol 12.5% (7.4 standard drinks/750ml bottle)
Production 63 dozen :: bottled 19 February 2018 :: screwcap
Release date Not yet released

TASTING NOTES Easily the spiciest McCutcheon to date, with a bony edge you don't typically see in the powerful, masculine wines from this site. A little leafiness that is easy to (incorrectly) pick as a whole bunch character, but with a coiled, dark fruit power (and lots of acidity) underneath. There's a brooding wine just below the surface here, just needing time to unfurl.

Andrew Graham [February 2019, commissioned by TMBT]

Food :: Temperature A Sicilian eggplant parmigiana may seem too heavy, but the acidity of this red and subtle power make it an intriguing match. Serve at 14–17°C.
Best drinking 2019-2029

REVIEWS