



Tasting Notes 2005 McCutcheon Pinot Noir

Vintage	Good winter rains, with follow-up rainfall during spring through to January. Perfect weather through the second half of February until well into April meant an early vintage. Acid and flavour development were excellent.
Vineyards :: Clones	McCutcheon :: MV6 [Ridge Block]
Harvest date :: Yield	7 April 2005 :: 3.7 tonnes/ha (1.5 t/acre, ~22.2hl/ha)
Brix :: pH :: TA	24.7° (13.7° Baumé) :: 3.44 :: 7.6 g/l
Winemaking	The grapes were hand-harvested, totally destemmed, wild yeast ferment, with 3 days pre-ferment maceration/20 days total on skins, and then put into barrel for 16 months. Natural MLF. Light egg white fining and bottled unfiltered.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	16 months :: 30% new French oak (Sirugue, François Frères)
Malolactic	100%
Residual sugar	Dry (0.28 g/l)
Finished pH :: TA	3.58 :: 6.5 g/l
Alcohol	14.4% (8.5 standard drinks/750ml bottle)
Production	95 dozen :: bottled 4 August 2006 :: screwcap
Release date	May 2007

TASTING NOTES

With a similarly ethereal garnet red colour as the 2005 Ten Minutes by Tractor Pinot Noir, this wine shows more dark fruited profundity on the nose, with dark cherry, blueberry and blackberry fruit layered with clove, dark soy and cedar notes and oriental perfume top notes. Spicy and firmly structured on the palate this wine has a rich, dark fruited mid palate, balanced by firm supple tannin and crisp acidity. Long and luscious on the finish, already so complex, this wine promises further delights to the patient wine drinker and will develop more of those lovely secondary earthy truffle complexities. This is the sort of pinot you can just sit and sniff, revelling in the aromas, but rewards drinking too!

Food :: Temperature	Works particularly well with magret de canard with a blueberry sauce. Serve at 14–17°C.
Best drinking	Drinking well now, but will develop more through 2012–2015

REVIEWS

Bright, brilliant red-purple; delicate, perfumed and elegant, radically different to the Mornington Peninsula, with Burgundian finesse. Drink to 2011.

94 :: James Halliday :: 2008 Australian Wine Companion

No doubt about it: this is Ten Minutes' finest, most elegant pinot noir to date. A wonderfully balanced and fragrant wine with black and morello cherry notes, forest floor and a lifted floral note, dried mandarin peel, too, with the oak seamlessly integrated. It builds on the palate with great persistence and length. It's powerful but not brutish and will be more complex in a year's time. If you can wait that long.

Jane Faulkner :: 10 March 2007 :: The Age