

Ten Minutes by Tractor

2026 Estate Pinot Gris

Our Thoughts

Pale salmon in appearance, the skin contact portion of this blend (45%) is well and truly on display. A mixture of rosewater, musk stick and pink peppercorn spice surrounds the saline minerality, forming the palate and driving the wine. The texture is fine and detailed with brine-like notes that salivate and linger for some time.

Vintage Comment

The 2026 vintage was a season of contrasting conditions — periods of wet, dry, cold and warm weather that led to a late start and completion of harvest, the latest since 2011. The extended hang time and cool overnight temperatures provided good flavour development, acid retention. A challenging vintage, with many twists and turns, that has produced wines with great aromatics, clarity and finesse.

Harvest Date :: Yield

Hand picked 24th March 2026 :: 4t/ha

Vineyards :: Clones

Wallis :: D1V7

Brix :: pH :: TA

23.4 :: 3.15 :: 8.6 g/L

Winemaking

Handpicked fruit was chilled overnight before being split into parcels. The first, gently whole bunch pressed directly to barrel and the second, fermented on skins for 15 days with minimal intervention.

Both parcels showed a uniqueness in the fruit profile and textural elements that complimented each other when blended. This



wine was then bottled unfined and filtered.

Aging :: Oak

3 months :: old barriques

Finished residual sugar :: pH :: TA

Dry :: 3.21 :: 6.5g/L

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

June 2026 :: screwcap

Food Pairing

tortellini, moreton bay bug, tarragon :: 10 – 13°C

Best Drinking

2026 – 2036

