

Ten Minutes by Tractor

2025 McCutcheon Pinot Noir

Our Thoughts

An expressive bouquet that oozes rosehip, rhubarb, black plum, clove and star anise. On the palate, there is a delightful softness in the fruit that brings a juicy edge and exerts more black cherry and sage notes amongst the autumnal backbone. The tannins are supple and mouthwatering, silky yet firm and work perfectly within a finely detailed and delightful frame.

Vintage Comment

The 2025 vintage was magnificent. Moderate warm days, cool nights and dry conditions throughout the Summer and Autumn provided ideal ripening conditions. Healthy and balanced canopies across all sites produced wonderful flavours and acidity and excellent fruit quality.

Harvest Date :: Yield

Handpicked 13 – 19th March 2025 :: 2.2 t/ha

Vineyards :: Clones

McCutcheon (100%) :: MV6 (80%), 667 (20%)

Baumé:: pH :: TA

13.2 :: 3.68 :: 5.2g/L

Winemaking

Handpicked, hand sorted and destemmed, with a small amount of whole bunch (5%)
Both MV6 and 667 parcels were fermented in stainless steel fermenters.

A cold soak for 4-5 days before wild yeast fermentation of 15-20 days on skins with light plunging. The wine was then pressed to tank



and racked to barrel keeping individual parcels separate, where they underwent natural malolactic fermentation. Aged in a combination of old and new puncheons and barriques.

Aging :: Oak

11 months :: A combination of new and seasoned French oak barriques, 20% new.

RS :: pH :: TA

Dry :: 3.57 :: 6.1g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2026 :: screwcap

Food Pairing

Corn-fed duck,
kohlraabi,
ssamjang

Serving Temperature

15 – 18°C

Best Drinking

2026 – 2036

