

Ten Minutes by Tractor

Codomo Road

Spedding



McCulloch

Ten Minutes by Tractor



Our winery started in 1997 with three vineyards in Main Ridge, all ten minutes by tractor apart. Over the past 15 years, Martin and Karen Spedding have added four more vineyards that have a diverse range of microclimates from across the Mornington Peninsula. Each of our vineyard sites feature different aspects, slopes, soils, altitude and influence from the cool maritime breezes that wind their way through our valleys.

This terroir and sense of place, explains everything about our wine. Cool places. Beautiful places. Places that are defined by the wines we make and which can seem like worlds apart: the refinement and vibrant acidity of Wallis; the elegance and poise of McCutcheon; the alluring aromatics and fine structure of Judd; the power and fruit purity of Coolart Road.

Each vineyard is intimately linked to their place. These little differences; in soil, slope, aspects and all the other things that make our vineyards distinct mean that while they may be ten minutes by tractor from each other, they are a world apart.

The Mornington Peninsula is 65 kilometres south of Melbourne, stretching from the lower, flatter areas in the north up to the rolling hills and valleys that dominate Red Hill, Main Ridge and the highest point on the Peninsula; Arthurs Seat, at 305m above sea level.

The differences, in what the local vignerons refer to as 'up the hill' and 'down the hill', in elevation, aspect, temperature, rainfall and soils can result in significant differences in harvest dates and ultimately the wines that are produced. These differences provide a fascinating insight into the many factors that influence the wine in your glass.

At Ten Minutes by Tractor our aim is to produce wines that reflect the unique and diverse characteristics of our region.

'Up the Hill' – Main Ridge

Home to the McCutcheon Vineyard, Judd Vineyard, Wallis Vineyard, Spedding Vineyard and Winebar Vineyard

Main Ridge is the higher, cooler, southern portion of the Mornington Peninsula. From the east-west running Main Ridge (from Arthurs Seat to Red Hill), the ridges and valleys flow from north to south down to Bass Strait producing diverse pockets of terroir. Red volcanic clay soils and higher rainfall than 'down the hill', this area provides a mosaic of unique microclimates and vineyard sites.

'Down the Hill' – Tuerong

Home to the Coolart Road Vineyard

The Coolart Road vineyard is our lowest, warmest and driest vineyard with a maximum elevation of 72m. The soils here are very different to the red ferrosols common to the Main Ridge sub-region. Soils in the lower northern part of the Peninsula are largely sedimentary from the Tertiary period and the dominant soil types are brown and yellow chromosols.

Pinot Noir

“There is enormous range in depth and style of the region’s Pinot Noirs, ranging from hauntingly delicate to intense and lingering. The constant factor is the bell-clear varietal character; as many are at the lighter end of the spectrum, that varietal clarity is all the more pronounced.”

- James Halliday, *Wine Atlas of Australia*

Main Ridge Pinot Noir is, above all, elegant with balanced acidity and fine tannins; it shows characteristic earthy, spicy, red fruit and red berry flavours.

Judd overlays this with sweet fruit and meaty savoury notes; it is a sumptuous wine, buxom and round.

McCutcheon adds undergrowth and autumnal leaves; it is a controlled wine, poised and restrained with fine structural detail and texture.

Wallis superimposes morello and pomegranate; it is a full-flavoured wine, assertive and confident.

Tuerong Pinot Noir displays characteristics of a warmer site – more immediate, delicious fruit flavours of cherries and plum.

Coolart Road typically delivers darker, fleshier fruit characters, possessing both power and grace.

Chardonnay

“Distinctly different from any other Chardonnay produced in Australia. The background fruit flavour is quite delicate, with flavours in the melon/citrus/fig spectrum...sensitive to the effect of malolactic fermentation [which] overlays a strong nutty/cashew character.”

- James Halliday, *Wine Atlas of Australia*

Our Main Ridge Chardonnay is, above all, elegant with balanced acidity; it also shows a characteristic spicy savouriness.

McCutcheon overlays this with grapefruit, basil and stone fruit characters; it has an elegant power and is, relatively speaking, full, round and layered on the palate.

Wallis superimposes peach and tropical notes; it is lithe and slender, precise, lean and linear with great length and persistence.

Judd has great energy and texture, with white nectarine, oyster shell and sea salt notes on the palate; it is a more restrained style compared to the Wallis and McCutcheon.



Ten Minutes by Tractor

Ten Minutes by Tractor wines
are foremost about letting our
vineyards speak and evoking a
sense of place.



Winemaking & Viticulture

Our winemaking and vineyard teams are highly experienced and have worked in a number of wine regions in the old and new world. They have an in-depth understanding of every square metre of our vineyards and it is from this knowledge that we make and assemble each of our wines.

Our low intervention approach to winemaking uses natural and traditional processes to enhance complexity, elegance and balance in our wines. This includes the use of indigenous yeasts in all our wines.

We cultivate all our soils under vine mechanically and do not use herbicides. The cultivation of vineyard soils and use of sustainable vineyard practices are central to our vineyard management philosophy and belief that it preserves and promotes the natural terroir of our vineyards and produces superior wines.

We are heavily influenced by Burgundian winemaking traditions and philosophy; we choose to follow unhurried methods with our winemaking – this ancient craft and our own ambitions demand an artisanal perspective.

Our wines are bottled under screwcap to prevent cork taint and random oxidation and to preserve the pristine characters of our wines.

Chardonnay

Our Chardonnay is whole bunch pressed and the unsettled juice transferred to a mixture of new and old French oak barriques for fermentation by indigenous yeasts - we, like many traditional winemakers, believe this enhances complexity and texture. A partial malolactic fermentation in spring and occasional stirring of lees (bâtonnage) occurs over approximately 9-12 months of barrel maturation. The wine is bottled after light fining and filtration.

Pinot Noir

Our Pinot Noir is usually 100% destemmed, then cold soaked for 4-6 days before beginning fermentation in beautifully crafted, traditional cement tanks. Cement tanks have been used since Roman times and they provide a slow, naturally porous environment in which the wine can ferment and develop. The must is then pressed (after 3 to 4 weeks on skins) before being transferred to a mixture of new and old French barriques. After a natural malolactic fermentation in barrique, and 9-18 months of oak maturation, the wine is bottled lightly fined and unfiltered.

Oak

We usually use between 10% and 35% new French oak for our Chardonnay and Pinot Noir - proportions vary depending on the vintage and the label. Our French oak barrels are sourced from amongst the best coopers in France. The oak, the forests, the type of grain, the toasting regime and most importantly the tonnelier have an important impact on the characters that are imparted to the wines from the barrels.

We continually strive to find the best combination of barrels that provide the structure, integration and flavours that best support the quality and character of our fruit.

Being on a peninsula we enjoy the moderating influence of the ocean and the water that surrounds us, suffering neither the frosts nor excessive heat experienced in continental cool climate regions.



Climate

Both Pinot Noir and Chardonnay require about 1150 heat degree days to ripen - it is how those units are accumulated that is important and we believe long and slow is best; most commentators agree that marginality is key to quality.

Being on a peninsula we enjoy the moderating influence of water, suffering neither the extremes of spring and autumn frosts that can attack other cool climate regions, nor the excessive heat continentality can bring. While some higher latitude regions (we are at latitude 38°S, and Beaune in Burgundy is 47°N) achieve ripeness from higher average temperatures associated with long summer daylight hours but a shorter growing season, our ripeness evolves more slowly from earlier budburst and longer, more stable autumn weather which produce complex, elegant flavours, high natural acidity and fine tannins.

Main Ridge forms the higher, southern part of the Mornington Peninsula; its highest point, Arthurs Seat, is at 305m and our vineyards range from 206m to 142m – altitude reduces temperature by 0.6°C/100m so Main Ridge is naturally cooler.

Tuerong on the northern Peninsula, is much flatter with our Coolart Road vineyard ranging in altitude from 72m to 58m. On average Pinot Noir ripens here 2-3 weeks earlier than our “up the hill” vineyards.

While the whole Peninsula benefits from the cooling influence of sea breezes from Port Phillip and Westernport Bays in Main Ridge we also experience very cool ocean breezes directly off Bass Strait. These ocean breezes find their way up the valleys which lead from the coast up to the spine of Main Ridge and intensify the difference between Main Ridge and the warmer, lower, northern Peninsula.

Soil

Of particular interest in Main Ridge are the rocks extruded during the Tertiary geological period (55 to 33 million years ago) when basaltic lava flows erupted over much of the eastern half of Victoria. Around Main Ridge the residuals of these basaltic flows form a broad plateau that gradually slopes towards the south-west from about 200m to 100m terminated by prominent cliffs at Bass Strait. Elsewhere on the Peninsula these residuals are deeply buried. As an aside, the outcrops of Arthurs Seat, Mt Martha and Mt Eliza are not basalt but granite intrusions.

Compared to other rocks, basalts weather relatively fast; they weather down into red (due to iron oxide) loamy soils called ferrosols which have moderate to high fertility and water-holding capacity. These soils display a gradual increase in texture (clay content) with depth; surface soils are often clay loams that grade into light clays in the subsoil. On the Mornington Peninsula these soils are unique to Main Ridge.

In Tuerong, the soils are very different to the red ferrosols common to the Main Ridge sub-region. Soils in the lower northern part of the Peninsula are largely sedimentary from the Tertiary period and the dominant soil types are brown and yellow chromosols. Chromosols (also known as duplex soils) are defined as soils that have a strong texture contrast between the loamy surface (A) horizons and the clayey upper subsoil (B2) horizon.

Ten Minutes by Tractor



Ten Minutes by Tractor Estate Wines

Ten Minutes by Tractor Estate Pinot Noir and Chardonnay are sourced exclusively from our Estate vineyards – Judd, McCutcheon, Wallis and Spedding – in Main Ridge, one of the highest, coolest parts of the Mornington Peninsula, and Coolart Road – in the lower, northern part of the Peninsula.

These are wines which express regional origins with barrel selections from individual vineyards merging their specific attributes. These wines represent what we believe to be the best expression of a Mornington Peninsula Pinot Noir or Chardonnay each vintage.

In The Vineyard

In the vineyards the focus is an unrelenting effort to grow the best fruit possible with meticulous care of our premium blocks. This includes pruning, shoot thinning, shoot positioning, leaf plucking and cluster or bunch thinning (vendange verte), all by hand – although the tractor is an essential piece of equipment in the vineyard, about 95% of all work completed by the vineyard team is done by hand. Observing and managing the requirements of each vine and the fruit that it is producing ensures that we maintain healthy and balanced vines throughout the growing season and produce fruit which has the flavour, complexity and balance which we aspire to.

We use technology, precision viticulture tools such as annual photographic flyovers at veraison which monitor canopy density and soil mapping that can highlight ground anomalies, to accelerate our understanding of our vineyards and to pinpoint variations within blocks to enable multiple picks (tries) to ensure greater consistency.

Our transition from vineyard to winery commences with triage – French for sorting or grading – in the vineyard; in effect pre-sorting to ensure quality and health before harvesting. In our ultra-premium blocks we target very low yields of around 3 tonnes/ha (1.2 tonnes/acre) for Pinot Noir and about 7 tonnes/ha (2.8 tonnes/acre) for Chardonnay.

Once the grapes are hand harvested at optimal ripeness we again hand sort the fruit when it reaches the winery. Individual blocks and clones are treated as separate batches throughout the winemaking process.

Ten Minutes by Tractor



Ten Minutes by Tractor Single Vineyard Wines

When appropriate, Ten Minutes by Tractor produces Single Vineyard Pinot Noir and Chardonnay from its Estate vineyards. These wines are from the highest performing blocks of the McCutcheon, Judd, Spedding and Wallis vineyards in Main Ridge and, from 2013, Coolart Road in the northern Peninsula. Harvesting from small carefully selected parcels and attention to detail in the vineyard and winery are designed to ensure the clearest expression of the terroir of these vineyards. Single Vineyard wines are only made in vintages that produce wines of appropriate quality. Production is usually less than 200 dozen. They are truly limited-edition wines.

McCutcheon Vineyard

First planted in 1992, now 27 years old, the easterly fall of McCutcheon offers perfect gentle warming from sunrise through to the late afternoon. During the day, the vines receive very good light without the intense heat which keeps the fruit cooler during the growing and ripening season. This leads to more elegant flavours with great structure and fine tannins. At 200m at its highest it is just slightly lower than Judd though is home to our highest blocks of Pinot Noir and Chardonnay.

Judd Vineyard

Judd is our oldest vineyard, first planted in 1990, 29 years ago, and, at 206m, our highest vineyard. Judd faces due west so has slow morning warming as the sun rises over the ridge and experiences great summer and autumn afternoon and evening heat loads right up to the point of sunset and, for soil temperatures, into the evening. Partly due to this the Judd Vineyard is much more generous in its fruit flavour profiles.

Wallis Vineyard

Aside from a few vineyards in Gippsland, Wallis is one of the most southerly mainland Australian vineyards (38°26' S). It was planted 27 years ago in 1992. It has a gently sloping north easterly aspect and is our lowest Main Ridge vineyard at 142m. It is also our warmest Main Ridge vineyard as it receives good daytime light and heat exposure throughout the day, although ocean sea breezes keep this site cooler than it otherwise would be. At night, temperatures fall quickly as the valley acts as a drain, drawing cooler night air down through the vineyard and off into Bass Strait, 5km away.

Coolart Road Vineyard

Coolart is our northern Peninsula, “down the hill” vineyard in the Tuerong region. It is our lowest vineyard at 72m. First planted in 2000, vines are now 19 years old. Since some replantings in 2012 the vineyard is now 100% Pinot Noir. On average Pinot Noir ripens here 2-3 weeks earlier than our “up the hill” vineyards.



10X by Ten Minutes by Tractor

Ten Minutes by Tractor has produced 10X Pinot Noir, Chardonnay, Pinot Gris, Sauvignon Blanc and Rosé since 2000. 10X wines are sourced from several vineyards on the Mornington Peninsula, all under our complete control, and therefore a regional expression of each variety. These include the “home” vineyards and new vineyards that have been added in recent years: the Spedding vineyard located in Main Ridge, and the two new vineyards in the north of the Peninsula, including our Coolart Road vineyard.

Handcrafted Wines

The French word *élevage* means literally “breeding” or “rearing” but when used in the context of wine it is often limited to aging, to time in barrel. We prefer to think about *élevage* in the wider sense. It is what we do - a process that began decades ago with the planting of our vineyards and only ends when the wine is finally consumed, perhaps decades from now. Time is the key dimension. The practice of gently, patiently taking our time over every element of the wine’s upbringing is an essential component of the end product. It is this unhurried time commitment, this nurturing, that we feel makes the difference to every bottle of Ten Minutes by Tractor wine.

Provenance is the essential
element of our wine.

- *Martin Spedding*

Wallis

Judd

Ten Minutes by Tractor
Mornington Peninsula
T + 61 3 5989 6455

For more of our story, please visit us at
tenminutesbytractor.com.au

Twitter | Facebook | Instagram @10xtractor