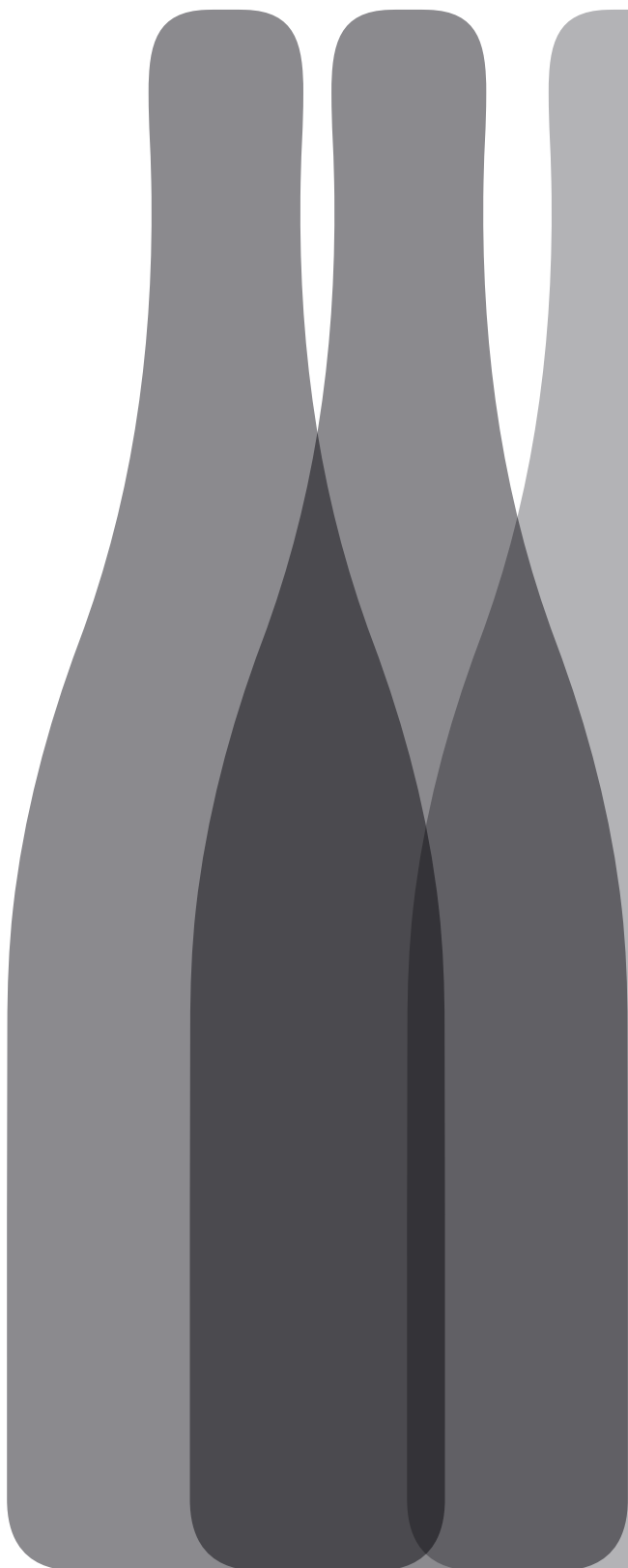


Ten Minutes by Tractor

2019 10X Wines



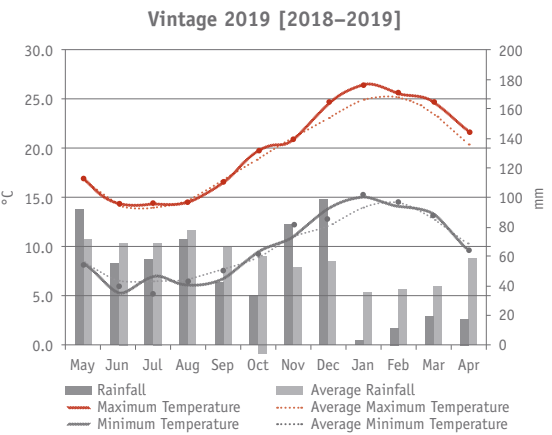
The Shape of The Season

Following a lower than average rainfall and relatively standard temperatures over the winter, cooler temperatures in August and September led to late budburst (our second latest) and flowering (fourth latest).

However, above average temperatures and low rainfall during summer meant an early veraison and harvest (our second earliest). The period between flowering and veraison saw our warmest ever average minimums and second warmest maximums and was our second shortest (62 days against a 72 day average). Veraison to harvest was our fourth warmest (maximums) and our driest (47mm v 136mm average) and our third shortest (43 days against a 56 day average). Five days of above average temperatures at the beginning of harvest – 27 February to 3 March averaged maximums of just under 36°C - accelerated ripening and picking at Coolart Road began on 27 February, however, this was immediately followed by a cool change that allowed an additional 10 days (maximums averaging a perfect 22°C) of hang time before Up The Hill Picking started, resulting in powerful, well balanced and impressive wines. So the sequence was (first pick of Pinot Noir)...

Vineyard	First Pick Date
Coolart	27 February
Wallis	7 March
Judd	13 March
McCutcheon	19 March

Overall, yields are normal and fruit quality is outstanding, particularly Up The Hill. The Down The Hill fruit has higher sugar levels from the warmer weather experienced during picking. Up The Hill fruit has maintained very good acidity and beautiful flavours.



Key Dates (Main Ridge Pinot Noir dates) for vintage 2019...

- Budburst – 20 Sep
(equal second latest with 2018; avg 8 Sep)
- Flowering – 28 Nov
(fourth latest; avg 22 Nov)
- Veraison – 29 Jan
(avg 1 Feb)
- Harvest – 12 Mar
(second earliest; avg 27 Mar)
- Budburst-Harvest – 174 days
(shortest, 2018 second shortest; avg 201 days)
- Up The Hill v Down The Hill difference – 13 days
(avg 17 days)



2019 10X Wines

10X wines are sourced from several vineyards on the Mornington Peninsula and are therefore a regional expression of each variety. These include the Ten Minutes by Tractor Estate vineyards – McCutcheon, Judd, Wallis, Coolart Road, Spedding and Gabrielle. We also grow grapes on vineyards in the North of the Peninsula in the Tuerong area and Merricks North. Our 10X wines are produced from these vineyards across the Mornington Peninsula, a blend of subregions that provide the best expression of our region and the vintage. They may have been picked at slightly different times to achieve slightly different characteristics and, as a general rule, they see less new oak and spend less time in oak during maturation. 10X wines are released in the year following vintage whereas Estate and Single Vineyard wines are released two years after vintage. The end result is more approachable, more accessible and more immediately rewarding; the wines have a delicious freshness and clarity. So our 10X Pinot Noir and Chardonnay differ from the Estate versions of these varieties in that they are simply wines for different occasions, designed to be drunk more casually, and earlier. Our 10X Pinot Gris and Sauvignon Blanc, the Peninsula's second and third most planted white varieties after Chardonnay, are both made in a traditional style, being barrel fermented and spending time in old French oak barriques.

2019 10X Pinot Gris

Vineyards :: Clones

Osborn (77%), Spedding (14%), Wallis (9%) :: D1V7 (100%)

Harvest date :: Yield

Hand picked 1-4 March 2019 :: 4.4 tonnes/ha
(1.8 t/acre, ~31hl/ha)

Brix :: pH :: TA

22.7-24.7° (12.6-13.7° Baumé) :: 3.02-3.30 :: 7.9-8.7 g/l

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in old 228 litre French oak barrels
- no bâtonage
- natural partial (47%) MLF
- after 7 months of oak maturation, bottled unfiltered and filtered

Aging :: Oak

7 months :: old 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (2.4 g/l) :: 3.23 :: 5.9 g/l

Alcohol

14.0% (8.3 standard drinks/750ml bottle)

Production

587 dozen :: bottled 13 November 2019 :: screwcap

Our thoughts...

Spice, quince and pear skin invite you into this lively and textural Pinot Gris. The savoury and crunchy phenolics create intrigue on the palate while the succulent finish keeps you coming back for more.

Best drinking 2020-2025



2019 10X Rosé

Vineyards :: Clones

Coolart (100%) :: Abel (36%), Pommard (22%), G5V15 (17%), MV6 (15%), 115 (10%)

Harvest date :: Yield

Hand picked 28 February 2019 :: 7.5 tonnes/ha
(3.0 t/acre, ~53hl/ha)

Brix :: pH :: TA

23.3-24.5° (12.9-13.6° Baumé) :: 3.50-3.60 :: 8.0-8.6 g/l

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in old 228 litre French oak barrels
- a small portion of the blend undertook carbonic maceration
- natural 100% MLF
- after 6 months of oak maturation, bottled lightly fined and filtered

Aging :: Oak

6 months :: old 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (0.7 g/l) :: 3.42 :: 5.5 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

400 dozen :: bottled 15 October 2019 :: screwcap

Our thoughts...

A beautifully perfumed bouquet of Turkish delight, musk and rose petal sets the scene for this 10X spring release Rosé. Its savoury and textural palate is complemented by hints of watermelon and Campari leaving a crunchy yet lingering finish perfect for those warmer days.

Best drinking 2019-2022



2019 10X Chardonnay

Vineyards :: Clones

Osborn (28%), Kentucky (25%), McCutcheon (21%), Judd (15%), Wallis (10%) :: I10V1 (54%), P58 (35%), 96 (7%), 95 (5%)

Harvest date :: Yield

Hand picked 3-20 March 2019 :: 6.1 tonnes/ha
(2.5 t/acre, ~43hl/ha)

Brix :: pH :: TA

21.4-22.9° (11.9-12.7° Baumé) :: 2.90-3.30 :: 7.8-11.3 g/l

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 10% new 228 litre French oak barrels.
- no bâtonage
- natural partial (58%) MLF
- after 9 months of oak maturation, bottled unfined and filtered

Aging :: Oak

9 months :: 10% new 228 litre French oak barrels (light toast; tight grain; Sirugue)

Finished residual sugar :: pH :: TA

Dry (1.0 g/l) :: 3.19 :: 6.5 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

1406 dozen :: bottled 11 December 2019 :: screwcap

Our thoughts...

Peach, honeydew and citrus characters pair perfectly with the crunchy phenolics, depth of fruit and elegant edge of this inviting and irresistible Chardonnay.

Best drinking 2020-2025



2019 10X Barrel Fermented Sauvignon Blanc

Vineyards :: Clones

Judd (100%) :: F14V9 (68%), H5V10 (32%)

Harvest date :: Yield

Hand picked 21 March 2019 :: 4.2 tonnes/ha
(1.7 t/acre, ~29hl/ha)

Brix :: pH :: TA

20.7° (11.5° Baumé) :: 3.01 :: 10.2 g/l

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in old 228 litre French oak barrels
- no bâtonage
- natural partial (75%) MLF
- after 9 months of oak maturation, bottled unfiltered and filtered

Aging :: Oak

9 months :: old 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (0.3 g/l) :: 3.12 :: 6.5 g/l

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

296 dozen :: bottled 6 February 2020 :: screwcap

Our thoughts...

Lemongrass, lime and hints of background spice introduce us to this savoury yet grassy Sauvignon Blanc. This barrel fermented style offers freshness and minerality whilst capturing zesty layered tones that linger on the finish.

Best drinking 2020-2025



2019 10X Pinot Noir

Vineyards :: Clones

Coolart Road (79%), Spedding (7%), McCutcheon (6%), Judd (5%), Wallis (3%) :: MV6 (39%), 115 (38%), 777 (10%), Abel (4%), Pommard (4%), <2% G5V15, 667, 114, Calera

Harvest date :: Yield

Hand picked 27 February-19 March 2019 :: 6.2 tonnes/ha (2.5 t/acre, ~43hl/ha)

Brix :: pH :: TA

21.9-27.5° (12.2-15.3° Baumé) :: 3.02-3.65 :: 6.9-9.8 g/l

Winemaking

- 100% destemmed with an aim of retaining about 5% whole berries
- transferred to 5 tonne concrete tanks
- held cold for a few days to delay start of indigenous yeast ferment which then typically runs for 14-21 days
- cap management by pump over with some plunging towards end of ferment
- following pressing the wine was transferred to 11% new French oak barrels
- natural 100% MLF
- after 10 months of oak maturation, bottled unfiltered and filtered

Aging :: Oak

10 months :: 11% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (0.5 g/l) :: 3.54 :: 5.6 g/l

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

6175 dozen :: bottled 29 January 2020 :: screwcap

Our thoughts...

Our 10X Pinot Noir at its best. Pinot spice, juniper berry, clove, vanilla and cassia bark combined with generous dark cherry and blackcurrant fruit and forest floor, all play a part in completing this alluring wine. There is a lot to love here and if the alluring spice notes don't get you, the layered chewy tannins will!

Best drinking 2020-2028



Pinot Noir

10K



Ten Minutes by Tractor
2019 Wine Releases

10X

2019 10X Pinot Gris

2019 10X Rosé

2019 10X Chardonnay

2019 10X Barrel Fermented Sauvignon Blanc

2019 10X Pinot Noir

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