

2006 10X Pinot Noir

The grapes were hand-harvested, wild yeast fermented in 2 tonne open fermenters and left on skins for a total of 20 days. The wine was aged was then aged for 10 months in French oak barrels (25% new) before bottling. Currently displaying cherry, raspberry, mocha, earthy wild mushroom and spice with fine, silky tannins. 934 cases made.



2006 Scorpo Noirien Pinot Noir

Cropped at under 1.5 tonnes, the Noirien (a nickname for Pinot Noir dating back to 1325) is a delightfully fresh and vibrant early drinking style. With only 10% new François Frère French oak the wine is wonderfully fruity, forward and bright. 280 cases made.



2006

Allies Pinot Noir

Separately fermented in François Frère French oak barrels (10% new) this wine is made from the MV6 clone (70%) sourced from a Merricks vineyard and the Pommard clone (30%) sourced from a Tuerong vineyard. Left on skins for up to 21 days this wine has a lifted youthful nose of ripe berries and a fine elegant palate with soft subtle tannins. 200 cases made.



Mornington Peninsula Pinot Noir - Fast becoming know as the most important region in Australia for the world's most elusive grape; Pinot Noir. Over 85 percent of the red wine crush on the Mornington Peninsula is Pinot Noir. There is an enormous range in depth and style of the region's many Pinot Noirs. Generally they are on the lighter and more elegant side of the Australian scale. Typically they can be hauntingly delicate, aromatic, feminine and lingering, but always with laser focussed varietal clarity.

2006 Vintage - A very warm spring and summer resulted in another fantastic vintage and one of the earliest on record, however there was little change in the length of ripening period (or hang time as it is often referred to) which was approximately 117 days from flowering to harvest (versus a seven year average of 121 days). Both Halliday and Langtons rated the 2006 vintage 9/10 for Mornington Peninsula Pinot Noir.

2006 10X Chardonnay

Completely hand-harvested, whole bunch pressed and 100% wild yeast fermented in French oak barrels (25% new), and then aged for 10 months before bottling. The wine displays a complex nose of citrus fruit, spice, melon and stone fruit, with vanilla bean and fresh crisp acidity on the finish. 750 cases made.



2006 Eldridge Estate North Patch Chardonnay

A very clean Chardonnay with a little peach, citrus and nectarine, slightly nutty, leesy characters, but not heavy, oak is present but in the background. 14% Alcohol by Volume, pH 3.5 and Total Acid of 6.3g/L. Less than 100 cases made.



2006 Myrtaceae Chardonnay

Julie & John Trueman have been kind enough to let us have a pre-release of their 2006 Chardonnay (officially released November). A lovely clean fresh example of Chardonnay that features citrus, stonefruit and melon balanced by the deft use of Sirugue French oak (30% new). The wine has been through 100% malolactic fermentation. Just over 100 cases made.



Mornington Peninsula Chardonnay - A strongly maritime, cool, yet site specific climate leads to one of the most distinctive styles of Chardonnay in the country. Known for a delicacy of fruit flavour and typically displaying melon, citrus, stone fruit and fig characters. Wild yeast ferments and malolactic fermentation often adds another layer of complexity and brings out leesy cashew nut nuances on the palate.

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