

TEN MEN



In 1698 a Jean Portet was born in Cognac, France and became a winemaker. From the craftsmanship he learnt in his life, he taught his son. This eager ear listened, refined his mastery and passed this expertise to the next in line. Nine circles later these techniques are today reproduced in the hills of Victoria's Yarra Valley. In this bottle you'll find the culture, skills and secrets that have passed hand to hand, through all Ten Men.

The wines being produced under the Ten Men label are testament to the nine generations of winemakers that have passed before me. All of the wines under the Ten Men label will endeavour to be produced with my feet firmly planted in tradition whilst having a vision towards the future.

If you get yourself close enough you might just hear them...

2010 Ten Men Shiraz Yarra Valley

The fruit was handpicked on the 19th March on a steep west facing slope in Gruyere. It was then crushed and destemmed with a small percentage of whole berries being left to cold soak. Once the juice was fermented, the wine was left on skins to build on its soft structure. The wine was then drained to barrel where it underwent 14 months maturation in french oak with 15% being new. A wine accessible young but will live well.

2011 Ten Men Sauvignon Blanc Yarra Valley

The fruit was handpicked on the 30th March and frozen for 5 days. It was then left to thaw at ambient temperature and eventually pressed into french oak barrels where the finest quality juice was fermented and aged. This wine underwent regular battonage to add complexity and structure. A wine ready to drink but will also age well.

