



## Tasting Notes 2015 Judd Pinot Noir



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	Judd (Creek Block 100%) :: 115 (100%)
Harvest date :: Yield	Hand picked 24 March :: 1.96 tonnes/ha (0.8 t/acre, ~11.8hl/ha)
Brix :: pH :: TA	23.6° (13.1° Baumé) :: 3.52 :: 6.7 g/l
Winemaking	Grapes hand-harvested in late March and, on arrival at the winery, 100% destemmed. A 5 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 20 days on skins). Following pressing and a short settling period the wine was transferred to 20% new French oak barrels. After a natural 100% MLF with warmer temperatures in spring, the wine was bottled unfiltered and unfined following a total of 15 months of oak maturation.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	15 months :: 20% new French oak barrels (medium toast; very tight grain; François Frères)
Malolactic	Complete
Residual sugar	Dry (0.39 g/l)
Finished pH :: TA	3.51 :: 5.8 g/l
Alcohol	13.6% (8.0 standard drinks/750ml bottle)
Production	118 dozen :: bottled 30 August 2016 :: screwcap
Release date	March 2017

### TASTING NOTES

The Judd Pinot Noir is a wine of contrasts, with two quite different strands to its personality. On the one side this has a light and lifted fragrance, a cool edge of white pepper, redcurrant and more. Underneath, there is also hints of bacon, meat and even plums, the finish expansive and heartier than expected, even if it's still more medium bodied than truly full. This multi-faceted wine has both light and shade, needing only time to bring the personality traits together.

Andrew Graham [February 2017, commissioned by TMBT]

Food :: Temperature	The wafts of meatiness and the passing suggestion of herbs make this the perfect foil for game, and the more elegant gaminess of a roast rabbit with pesto would fit well. Serve at 14–17°C.
Best drinking	2017-2027

### REVIEWS

Bright, medium to full red colour with a purple tinge, the bouquet smoky, whole-bunchy and resembling smoked smallgoods. There's a strong oak and stem presence. The palate is more concentrated than its stablemates, subtly spiced and cherry-like, the palate tight and firm with some chew balanced by fleshy extract and good depth of fruit. Very good indeed. Drink 2017 to 2027.

92 :: Huon Hooke :: May 2017 :: huonhooke.com

Run off and hide in a dark place with this like a dog with a stolen shoe. Oh boy, what an absolute treasure we have here! The winemaking here is similar as with all the single vineyard Pinots, the expression of site the hero. Savoury and fruit character elope in unison here. Divine. Take a whiff and it's measured. Some smoke, pepper, spice, dark cherry, even a suggestion of five spice. Red fruits come into the fray when things find their niche. There's power yet it's tempered by the wine's own elegance. It's a slow burn - sip and consider. Sip again and behold. I looked at this over a couple of nights and I've been hit for six. Incredible. Walk over broken glass to find it - the sold out sign has already been posted online mind you. Drink now to ten years.

97 :: Steve Leszczynski :: April 2017 :: qwinereviews.com

This epitomises top end Australian Pinot Noir, a stellar wine from one of Victoria's finest producers. A light to medium red hue in the glass with a nose that unravels layers of nuance. It starts with dark cherry and rhubarb before stem and earth gives a smokey and savoury flare with oak providing an array of brown spices. The wine sits more on the masculine side of the pinot spectrum with a smokey stem and earthen notes the driving force with enough dark cherry fruit to give depth and spice notes building across the journey. A true peacocks tail of finish with emphatic length. Line this up against top end burgundy and it will be in it's element. Drink 2017-2028.

96 :: Patrick Eckel :: April 2017 :: winereviewer.com.au