



## Tasting Notes 2016 Judd Pinot Noir



Vintage	After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest: 21 days shorter than average). The result was a dry and warm vintage with good yields.
Vineyards :: Clones	Judd (Creek Block 100%) :: 115 (100%)
Harvest date :: Yield	Hand picked 4-7 March 2016 :: 2.45 tonnes/ha (1.0 t/acre, ~14.7hl/ha)
Brix :: pH :: TA	24.0° (13.3° Baumé) :: 3.65 :: 6.2 g/l
Winemaking	Grapes hand-harvested in early March and, on arrival at the winery, 100% destemmed. A 6 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 24 days on skins). Following pressing and a short settling period the wine was transferred to 17% new French oak barriques. After a natural 100% MLF with warmer temperatures in spring, the wine was bottled unfiltered and unfiltered following a total of 12 months of oak maturation.
Aging :: Oak	12 months :: 17% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Complete
Residual sugar	Dry (0.41 g/l)
Finished pH :: TA	3.65 :: 5.3 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	147 dozen :: bottled March 2017 :: screwcap
Release date	March 2018

### TASTING NOTES

As ever, painfully low yields make the Judd Pinot Noir an extremely concentrated wine. Indeed this feels like a classic Mornington Pinot, the sappy strawberry fruit lifted up by background vanillan oak sweetness. It's a masculine Pinot this year, the open flavours through the mid palate brought back in by a finish with low acidity but with pronounced tannins and drive. A powerful Judd release, with high potential for cellaring joy.

Andrew Graham [February 2018, commissioned by TMBT]

Food :: Temperature	To counter those tannins you need red meat, and a beef brisket would work nicely. Serve at 14–17°C.
Best drinking	2018-2028

### REVIEWS