



Tasting Notes 2017 Judd Chardonnay



Vintage Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March. Yields are down because of the problems around flowering but summer and early autumn saw long, slow ripening – perfect for our Pinot Noir and Chardonnay.

Vineyards :: Clones Judd (Poplar Block 100%) :: P58 (100%)

Harvest date :: Yield Hand picked 3 April 2017 :: 4.9 tonnes/ha (2.0 t/acre, ~29.4hl/ha)

Brix :: pH :: TA 21.4° (11.9° Baumé) :: 3.24 :: 8.2 g/l

Winemaking Grapes hand-harvested in early April, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in 15% new 228 litre French oak barrels. A 10 month aging in barrel with no bâtonnage to keep wines fresher and more taut. Natural partial (53%) malolactic fermentation before bottling unfinned and filtered.

Winemakers Sandro Mosele, Martin Spedding

Aging :: Oak 10 months :: 15% new 228 litre French oak barrels (light toast; tight grain; Sirugue)

Malolactic Partial (53%)

Residual sugar Dry (0.28 g/l)

Finished pH :: TA 3.23 :: 7.6 g/l

Alcohol 12.5% (7.4 standard drinks/750ml bottle)

Production 233 dozen :: bottled 17 December 2017 :: screwcap

Release date Not yet released

TASTING NOTES Showcasing the most natural acidity of any of the 2017 white releases, this is a wine of some contrasts. On the one hand there's a pithy, flinty funky nose that takes its cues from Coche-Dury Meursault, but underneath there's a palate that is linear and so tight. A very modern and evocative white wine with classy energy and life, if in a very svelte form.

Andrew Graham [February 2019, commissioned by TMBT]

Food :: Temperature Toro sashimi. The unquestioned hedonism of tuna belly is perfect with such a trim wine. Serve at 10–13°C.

Best drinking 2019-2029

REVIEWS