

2018 Judd Pinot Noir

Vineyards :: Clones

Judd (Creek Block 100%) :: 115 (100%)

Harvest date :: Yield

Hand picked 18 March 2018 :: 3.64 tonnes/ha

Baumé :: pH :: TA

13° :: 3.52 :: 8.0 g/l

Winemaking

- 10% whole bunches
- 30 days on skins in concrete
- following pressing, the wine was transferred to 17% new 228 litre French oak barrels for 11 months
- natural malolactic fermentation before bottling unfinned and with minimal filtration

Aging :: Oak

11 months :: 17% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (0.36 g/l) :: 3.65 :: 4.8 – 5.4 g/L

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

Bottled 12 February 2019 :: screwcap

Our thoughts...

The delicate sweet cherry edge and expressive notes of lavender, licorice and blackcurrant leaf define this cool climate Pinot Noir. The complex and structured palate works in harmony with the fruit showing precision at every turn.

Best drinking 2020-2028+

