

2021

Judd Chardonnay

Our Thoughts

Aromas of spice and white jasmine welcome you to the glass. This Judd has a lovely core of fruit, with elements of white peach, nectarine and lemon, with a halo of delicate floral notes. It has both power and elegance - a beautifully balanced wine that finishes with a long savoury and saline edge, a very familiar end note to this wine. This is a standout vintage for the Judd Chardonnay, one of the best, however unfortunately production was very limited.

Vintage Comment

With a La Niña weather pattern controlling the season, the wet spring and start to the summer delayed bud burst and flowering. Below average temperatures and rainfall over summer allowed the grapes to ripen slowly but evenly, resulting in great concentration of flavour and good natural acidity.

Harvest Date :: Yield

Hand picked 3 April :: 1.8t/ha

Vineyards :: Clones

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

Baume :: pH :: TA

12.85 :: 3.15 :: 11.4g/L

Winemaking

The fruit was hand picked, hand sorted and chilled overnight. Whole bunch pressed to stainless steel, the juice was settled for 24 hours and then racked to barrel, taking the light fluffy lees.

Fermented using indigenous yeasts and a natural malolactic fermentation (84%). Some occasional bâtonnage to individual barrels.

Aging

10 months :: 25% new oak (Austrian)

pH :: TA

3.19 :: 7.4g/L

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

72 dozen :: Bottled 8 December 2021

Food Pairing

Fraser Island spanner crab, horseradish, crispy chicken, Oscietra caviar

Best Drinking

2023-2030

