

2018 Judd Chardonnay

Vineyards :: Clones

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

Harvest date :: Yield

Hand picked 20 March 2018 :: 6.46 tonnes/ha

Baumé :: pH :: TA

13° :: 3.2 :: 9.50 g/l

Winemaking

- whole bunch pressed
- unsettled juice fermented by indigenous yeasts in 25% new 228 litre French oak barrels
- 8 month aging in barrel with no bâtonnage
- 37% malolactic fermentation before bottling unfinned and filtered

Aging :: Oak

8 months :: 25% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (1.4 g/l) :: 3.16 :: 7.4 g/l

Alcohol

14% (8.3 standard drinks/750ml bottle)

Production

Bottled 13 December 2018 :: screwcap

Our thoughts...

Enticing notes of grapefruit and white flower build this fine structured wine filled with poise and precision. Green apple crunch leads into the crisp and clean finish that lingers with persistence displaying incredible length and purity.

Best drinking 2020-2030

