

2019 Judd Chardonnay

Our Thoughts

Like a “frangipani opening up to kiss the salty air”, the Judd is fresh and lifted with hints of green pawpaw, wet stone, lemon and a mineral drive from start to finish! A wine that will continue to impress and age well.

Vintage Comment

Following a lower than average rainfall and relatively standard temperatures over the winter, cooler temperatures in August and September led to late budburst (our second latest) and flowering (fourth latest).

However, above average temperatures and low rainfall during summer meant an early veraison and harvest (our second earliest). The period between flowering and veraison saw our warmest ever average minimums and second warmest maximums and was our second shortest (62 days against a 72 day average). Veraison to harvest was our fourth warmest (maximums) and our driest (47mm v 136mm average) and our third shortest (43 days against a 56 day average).

Harvest Date:: Yield

Hand picked 20th March :: 5t/ha

Vineyards :: Clones

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

Brix :: pH :: TA

21.42 :: 3.02 :: 11.25g/L

Winemaking

- Fruit was handpicked, whole bunch pressed
- Wild yeast ferment in a combination of French & Austrian oak barriques and puncheons
- Partial malolactic fermentation 35%



Aging

10 months :: 30% new oak

Finishes Residual Sugar :: pH :: TA

0.61g/L :: 3.08 :: 8.1g/L

Alcohol

13% (7.7 standard drinks/750ml bottle)

Production

122 dozen bottled, 21 Feb 2020

Food Pairing

Goats cheese ravioli with burnt sage butter

Best Drinking

2022-2028

