

2021

Judd Pinot Noir

Our Thoughts

A burst of spice, white pepper and potpourri are a welcome entrée to this wine. A mix of strawberry, red plum, dark cherry and star anise glide across the palate. There is a salty meat/charcuterie edge that adds to the lovely savoury fruit balance of this wine. Fine mineral tannins provide a gentle grip and focus on the finish.

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 1 April :: 2.4-3.2t/ha

Clones

7.5% 114, 15% MV6, 77.5% 115

Baumé :: pH :: TA

12.5–12.8 :: 3.54-3.67 :: 6.8-7.05g/L

Winemaking

The fruit was hand picked chilled overnight, hand sorted and 100% destemmed into a combination of concrete and stainless steel fermenters.

The fruit was cold soaked for approximately 4 days at 12°C. A natural ferment managed with a combination of pump overs and plunging

Fermented on skins for 14 - 20 days and then pressed to tank before being racked to barrel

Aging :: Oak

14 months :: 17% new oak

pH :: TA

3.37 :: 6.2g/L



Alcohol

13% (7.7 standard drinks/750ml bottle)

Production

229 dozen :: Bottled 8 June 2022

Food Pairing

Crispy skin duck breast with sour cherries

Best Drinking

2023-2030

