

# 2017 Judd Chardonnay

## Our Thoughts

After time in bottle this wine, from a classic vintage on the Mornington Peninsula, has really come into its own. Hints of sea breeze, sherbert and lemon zest carry the nose while the grapefruit, citrus and a creamy palate has its own distinguished edge. A typical Judd style, complex and flinty with great linear acidity, this wine is forever offering more and will continue to impress now and overtime.

## Vintage Comment

Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March.

## Harvest Date

Hand picked 3 April 2017

## Winemaking

- whole bunch pressed
- 15% new 228 litre French oak barrels
- 10 months in barrel with no bâtonnage to keep wines fresher and more taut
- Natural partial (53%) malolactic fermentation



before bottling unfined and unfiltered.

## Alcohol

12.5% (7.4 standard drinks/750ml bottle)

## Food Pairing

Toro sashimi. Serve at 10–13°C

## Best Drinking

2019-2029

## Your Thoughts

