

2017

Judd

Pinot Noir

Our Thoughts

A fine and fragrant Judd Pinot from a classic vintage.

Strawberry and rhubarb fruit dominate the mid palate with subtle earthy, ferrous and oak notes while fine and chewy tannins complete this pretty and delicate wine.

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 4 April 2017

Winemaking

- 10% whole bunch pressed
- 25-30 days on skins in 5 tonne concrete tanks
- following pressing, the wine was transferred to 27% new 228 litre French oak barrels for 11 months
- natural 100% malolactic fermentation before bottling unfinned and with minimal filtration



Alcohol

12.5% (7.4 standard drinks/750ml bottle)

Food Pairing

Turkey with cranberry. Serve at 14–17°C

Best Drinking

2019-2029

Your Thoughts

