



## Tasting Notes 2010 Judd Vineyard Pinot Noir



Vintage	2010 was a kind vintage beginning with good winter and spring rainfall, warm temperatures through August and September saw good budburst. Although October was marginally cooler than usual, November and December warmed up providing perfect conditions for the "Grand Growth" phase (a rapid growth phase which begins when the plant switches from vegetative to reproductive mode) and also for flowering and fruit set. February and March were warmer than average and the ripening period rolled along without any great concern, resulting in an early vintage with very high quality fruit.
Vineyards :: Clones	Judd :: 114 (56%), 115 (44%) [Creek Block]
Harvest date :: Yield	Hand picked 16 & 23 March 2010 :: 3.1 tonnes/ha (1.3 t/acre, ~18.6hl/ha)
Brix :: pH :: TA	24.2° (13.4° Baumé) :: 3.55-3.6 :: 7.2-8.0 g/l
Winemaking	The fruit was hand harvested and, on arrival at the winery, 100% destemmed. A 5 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 19-21 days on skins). Following pressing and a short settling period the wine was transferred to both new (28%) and old French oak barriques. Undergoing a natural 100% MLF with the onset of warmer temperatures in spring, the wine was then bottled unfinned and unfiltered following a total of 14 months of oak maturation.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	14 months :: 28% new French oak (medium toast Allier from Sirugue & François Freres)
Malolactic	Complete
Residual sugar	Dry (0.55 g/l)
Finished pH :: TA	3.66 :: 7.3 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	173 cases :: bottled 16 September 2011 :: screwcap
Release date	Not yet released

### TASTING NOTES

As always, this is the most fruit driven of the three single vineyard wines. In keeping with the singularity of the 2010 vintage, however, this has an extra dimension that fascinates with its savouriness. Harmony is often a byword in wine for quality, and in many cases this is valid, but the Judd vineyard wine presents an alternate view, one where beautiful discord, though ultimately resolved, creates much of the interest. Sweet fruit and dark, adult aromas set up a dialogue that is mediated by quite prominent, appropriately handled oak, which needs its level of assertiveness to bring each thread in the aroma profile together. If any of these wines contains its own narrative, it's the Judd.

The palate is again bright and mouth watering, which is a theme with all the 2010 Pinots. There is sweet, bright strawberry fruit mixed with crunchy sap, spice and caramel. As delicious as the Wallis and McCutcheon are, this is the most hedonistic of the three wines, presenting a tangible physicality through its bold, confident flavours. There's no loss of sophistication or detail; it's simply a very different view of Pinot within the context of the range. The flavour profile evolves in the glass, becoming more intense and sweet-edged, further enhancing the juicy lusciousness of the after palate and the long, sap-tinged finish.

In a way, it's hard to view this and the other single vineyard wines in isolation, as they make complete sense only when placed against their siblings. Try a bottle of each in turn and piece together the story of Mornington Peninsula Pinot Noir.

Food :: Temperature	Drink with mushroom ragout and rich, parmesan infused polenta. Serve at 14-17°C.
Best drinking	Now-2023