



Tasting Notes 2017 Judd Pinot Noir



Vintage 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. Yields are down because of the problems around flowering but summer and early autumn saw long, slow ripening – perfect for our Pinot Noir and Chardonnay.

Vineyards :: Clones Judd (Creek Block 100%) :: 115 (100%)

Harvest date :: Yield Hand picked 4 April 2017 :: 2.4 tonnes/ha (1.0 t/acre, ~14.4hl/ha)

Brix :: pH :: TA 22.6° (12.6° Baumé) :: 3.70 :: 6.7 g/l

Winemaking Grapes hand-harvested early April. 10% whole bunches with destemmed portion all whole berries, and transferred to 5 tonne concrete tanks. Held cold for a few days to delay start of indigenous yeast ferment which then typically runs for 25-30 days. Cap management by pump over with some plunging towards the end of the ferment. 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.

Winemakers Sandro Mosele, Martin Spedding

Aging :: Oak 11 months :: 27% new 228 litre French oak barrels (medium toast; very tight grain; François Frères)

Malolactic Complete

Residual sugar Dry (0.41 g/l)

Finished pH :: TA 3.60 :: 5.5 g/l

Alcohol 12.5% (7.4 standard drinks/750ml bottle)

Production 372 dozen :: bottled 19 February 2018 :: screwcap

Release date Not yet released

TASTING NOTES A more fragrant and trim Pinot from the Judd vineyard this year, in a rather mid-weight form. Tomato juice, a little subtle sweet vanilla oak and palate that is positively crunchy if a little ferrous. Translucent freshness is the aim here, and it feels so effortless. Lightness without being 'light-bodied' and with great palate concentration.

Andrew Graham [February 2019, commissioned by TMBT]

Food :: Temperature Turkey with cranberry, the white meat perfect with a lively red. Serve at 14–17°C.

Best drinking 2019-2029

REVIEWS