

2022 Judd Pinot Noir

Our Thoughts

A lovely dark colour with fresh aromas of undergrowth, forest floor, bright cherry and blue fruits, together with leather, plum, cassis and spice. The palate is detailed, savoury and textural with bursts of cherry flavour on every sip. Welcome to Main Ridge and a cracking vintage of Judd Pinot Noir.

Vintage Comment

The 2022 season started with a very wet and variable spring before and during flowering, resulting in small bunches and berries and reduced yields across most sites. However, the exceptional summer and autumn months that followed provided perfect ripening conditions, resulting in great concentration, colour and striking flavours across all varieties.

Harvest Date :: Yield

Handpicked 4-6 March 2022 :: 1.9-3.1t/ha

Vineyards :: Clones

Judd (100%) :: 115 (72%), 114 (14%), MV6 (14%)

Baumé :: pH :: TA

12.8 :: 3.54 :: 6.8 g/L

Winemaking

Handpicked and sorted on our sorting table. Each parcel was cold soaked for 5 days before a fermentation by wild yeast for 14 days on skins in a combination of concrete and stainless steel fermenters with gentle cap management and gentle press.

After 8 months in a combination of new and old oak, the wine was bottled and filtered.

Aging :: Oak

8 months :: 15% new oak combined with old oak barrels in small and large format

pH :: TA

3.55 :: 5.8g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Production :: Closure

20 December 2022 :: screwcap

Food Pairing :: Serving Temperature

Rack of lamb with beetroot purée, chargrilled zucchini, goat's cheese, currants and pine nuts
:: serve at 13-16°C

Best Drinking

2024-2032

