

2023 Judd Chardonnay

Our Thoughts

This wine has a fragrant nose of lemon sorbet intertwined with honeysuckle and fresh pastry. A focused palate carries flavors of lemon citrus, marzipan, olive brine and barley. Refined and energetic, the palate finishes persistent with fine mineral and chalky phenolics.

Vintage Comment

Higher than average rainfall during flowering and over the course of the season resulted in lower yields on all sites. Flavour and sugar development were prolonged, resulting in more hang time, greater intensity, and drive.

Harvest Date :: Yield

Handpicked 6th April 2023 :: 0.7 t/ha

Vineyards :: Clones

Judd (100%) :: P58 (100%)

Baumé:: pH :: TA

11.9 :: 3.10 :: 12.8g/L

Winemaking

Each parcel of fruit was handpicked and whole bunch pressed to stainless steel tank where it was cooled and settled overnight. The juice was then racked to French oak barriques, taking the light fluffy lees and fermented using indigenous yeast.

Occasional light bâtonnage and varied levels of natural malolactic fermentation took place amongst individual barrels to capture balance within the wine. After 10 months in barrel, this blend was transferred to tank, lightly filtered, then bottled.



Aging :: Oak

9 months :: A combination of new and seasoned French oak barriques, 10% new.

RS :: pH :: TA

Dry :: 3.22 :: 6.6g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Bottled :: Closure

January 2024 :: screwcap

Food Pairing :: Serving Temperature

Hokkaido scallops with cauliflower puree and charcuterie jam ::
Serve at 10-13°C

Best Drinking

2024-2034

