



Tasting Notes 2007 Judd Pinot Noir



Vintage A dry winter was followed by a cool spring and early budburst. Some vineyards were hit by frost and hail reducing potential crop load. Poor fruit set was reported throughout the region. Summer was warm with intermittent rainfall in December and January. A low yield with small concentrated berries.

Vineyards :: Clones Judd :: 115 (68%), 114 (32%) [Creek Block]
Harvest date :: Yield 15 March 2007; hand picked :: 1.9 tonnes/ha (0.8 t/acre, ~11.4hl/ha)
Brix :: pH :: TA 23.8-24.7° (13.2-13.7° Baumé) :: 3.46-3.48 :: 5.7-6.4 g/l
Winemaking 100% destemmed. Macerated for 5 days before beginning a 100% wild yeast fermentation. The wine was then pressed (total 18 days on skins) before being transferred to 29% new and 71% old French oak barriques. 100% MLF in barrique, and after 16 months of oak maturation, the wine was bottled unfiltered after a light egg white fining.
Winemakers Richard McIntyre & Martin Spedding
Aging :: Oak 16 months :: 29% new French oak (medium toast Tronçais from François Frères & Sirugue)
Malolactic 100%
Residual sugar Dry (0.56 g/l)
Finished pH :: TA 3.50 :: 6.8 g/l
Alcohol 13.5% (8.0 standard drinks/750ml bottle)
Production 179 dozen :: bottled 9 July 2008 :: screwcap
Release date June 2009

TASTING NOTES Mid garnet red. Opulent sweet-fruited bouquet redolent of spiced damson plums and complemented by a gentle lick of toasty oak. The palate is quite silky and very generous, loaded with sweet dark fruit, a little dried bracken, hints of game and truffle; the texture is slippery with a long, dark and savoury finish.

Food :: Temperature Well suited to plum glazed roasted duck. Serve at 14–17°C.
Best drinking Quite approachable as a young wine, the weight of fruit disguises the ample level of tannin that will see this wine age gracefully; best 2011-14

REVIEWS Displays abundant fresh complex cherry aromas supported by the clever use of stems. It's intense, complex and savoury, with the bonus of classy oak.

Outstanding :: December 2009 :: Winewise

This Judd Vineyard pinot noir by Ten Minutes by Tractor was cropped at 475kg per acre. No wonder it's expensive. Though the quality is spot on. Complexity, texture, length and personality. Lovely ropes of tannin too. Dark cherries, cedarwood, sap and smoked meats. Just to be clear: there is no sign of any smoke taint here. It's all about purity and length, brightness of flavour and seduction. Throw in some cloves and nutmeg too. There's a lot going on though it had me on the mouthfeel of it.

95 :: Campbell Mattinson :: 12 October 2009 :: winefront.com.au

Has plenty of richness, concentration and length, black cherry flavour building through to the back palate and finish. Drink to 2014.

94 :: James Halliday :: August 2009 :: 2010 Australian Wine Companion

Rich black cherry notes – very opulent for a Mornington Peninsula Pinot – perhaps just slightly too ripe? Drink 2009-12.