



Tasting Notes 2012 Judd Pinot Noir



Vintage A much more favourable season than 2011 though not without several interesting periods. Spring conditions were ideal for budburst and early season growth. With small bunches from the previous season's cool, wet summer and a moderate to cool spell during flowering we saw moderate to low yields with highly concentrated flavours. An average overall hang time but our longest ever veraison-harvest interval (70 days v 57 day average) resulting in intensified flavour and colour development. A record difference between harvest in the lower north and the higher south (31 days v 17 day average).

Vineyards :: Clones Judd :: 115 (50%), 114 (32%), 777 (18%) [Creek Block]
Harvest date :: Yield Hand picked 15 & 29 March 2012 :: 1.6 tonnes/ha (0.6 t/acre, ~9.6hl/ha)
Brix :: pH :: TA 22.7-23.5° (12.6-13.1° Baumé) :: 3.40-3.58 :: 7.8-9.2 g/l
Winemaking Hand harvested in mid and late March and, on arrival at the winery, 100% destemmed. A 4-6 day pre-ferment maceration preceded a 100% wild yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 20-21 days on skins). Following pressing and a short settling period the wine was transferred to 25% new French oak barriques. After a natural 100% MLF with the onset of warmer temperatures in spring, the wine was bottled unfinned and coarse filtered following a total of 17 months of oak maturation.
Winemakers Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak 17 months :: 25% new French oak barriques (elegant/medium toast; very tight grain; Sirugue [Allier], François Frères)
Malolactic Complete
Residual sugar Dry (0.42 g/l)
Finished pH :: TA 3.51 :: 6.6 g/l
Alcohol 13.5% (8.0 standard drinks/750ml bottle)
Production 190 dozen :: bottled 16 September 2013 :: screwcap
Release date June 2014

TASTING NOTES The Judd Vineyard Pinot Noir is the most reliably approachable of Ten Minutes by Tractor's premium Pinots. It always shows a particular brightness of fruit, a high toned lusciousness, that is distinctive and draws the drinker in. While the McCutcheon broods and scowls moodily, the Judd reaches out and just wants you to have some fun.

It's no ditz, though, this Pinot. The nose, although pretty and bright, is full of complex flavours and simply oozes varietal character. There are transparent red berries, crunchy and fresh, along with a bright sap note and a light dusting of brown spice. Because of its lilt and balance, this seems more immediately approachable than the McCutcheon, yet it matches its more muscular sibling on all counts of expressiveness and complexity.

Acid is the key structural component, matching the fruit's bright character with an equally bright mouthfeel and brisk motion along the tongue. Along with the nose's bright red fruits and sap, the wine shows a wonderfully adult tobacco note that is the equal and opposite of its abundance of fresh berries. These internal counterpoints give the wine a real narrative and an intriguing balance, and deepen what some might initially dismiss as an entirely too drinkable Pinot.

Julian Coldrey [January 2014, commissioned by TMBT]

Food :: Temperature A wine that should complement all manner of food. Try it with the classiest venison sliders you can muster. Serve at 14–17°C.
Best drinking 2014-2024

REVIEWS Each of these single vineyard wines offers such a different proposition. Maybe that alone explains a lot of our modern preoccupation with the concept of terroir. The Judd Vineyard yields a tannic wine of profound gravitas in 2012. Savoury, entwined, earthen and sappy. It's difficult to tease apart individual components here, the wine refusing to yield to such simple representational techniques. It is twiggy and slightly smoky with the acid more embedded in the flavours than the McCutcheon. A touch less spice, hints of mushroom, tobacco, rhubarb and beetroot. Each attempt at a descriptor only seems to highlight the elusive nature of an utterly compelling Pinot Noir.

95 :: *Jeremy Pringle :: January 2014 :: www.winewillbeatitself.com*