



## Tasting Notes 2013 Judd Chardonnay



**Vintage** After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage. A vintage of extremes - our wettest ever dormant interval; second driest floraison and veraison intervals; hottest ever veraison interval.

**Vineyards :: Clones** Judd (100%) :: P58 (100%) [Poplar Block]  
**Harvest date :: Yield** Hand picked 26 March 2013 :: 6.5 tonnes/ha (2.6 t/acre, ~39.0hl/ha)

**Brix :: pH :: TA** 23.0° (12.8° Baumé) :: 3.3 :: 7.9 g/l

**Winemaking** Our first release of a single vineyard Judd Chardonnay.

The grapes were hand-harvested on 26 March, whole bunch pressed and the unsettled juice was transferred to 22% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (41%) malolactic fermentation in spring and regular stirring of lees was carried out over a 9 month barrel maturation. Bottled lightly fined and filtered.

**Winemakers** Jeremy Magyar, Richard McIntyre, Martin Spedding

**Aging :: Oak** 9 months :: 22% new French oak barriques (medium toast; hand select grain; François Frères, Chassin)

**Malolactic** Partial (41%)

**Residual sugar** Dry (1.4 g/l)

**Finished pH :: TA** 3.26 :: 6.3 g/l

**Alcohol** 13.6% (8.0 standard drinks/750ml bottle)

**Production** 175 dozen :: bottled 6 February 2014 :: screwcap

**Release date** June 2015

**TASTING NOTES** As soon as you think you have the measure of the Wallis and McCutcheon Chardonnays, along comes this first release of a single vineyard Chardonnay from the Judd vineyard. Let us explore.

This is, happily, quite distinct from both. It's quite the purest, most direct expression of fruit of the three single vineyard Chardonnays, foregoing the Wallis's restraint and the McCutcheon's bravado for a serenity of countenance that wouldn't be out of place in a Jane Austen novel. The aroma is immediately bright with honeydew melon and minerality, vanilla and spice. As much fine fragrance as wine, this layers its aromas precisely and articulates with clarity.

The palate is appropriately crisp in its placement of each flavour. There's a clarity to the way this wine tastes that is quite thrilling. It takes a while, in fact, for other dimensions to register. Look more closely, though, and there's considerable complexity of flavour arranged with the sort of harmony that's rare in a young wine. There are also textures that show great evenness and spread across the palate. Indeed, the more time one spends with this, the more one sees, though it never loses the immediate appeal of its pure flavour and line.

Julian Coldrey [April 2015, commissioned by TMBT]

**Food :: Temperature** If drinking this now, its bright fruit calls for food that is equally vibrant, try it with fresh ocean trout garnished with dill.. Serve at 10–13°C.

**Best drinking** 2015-2025