



Tasting Notes 2016 Judd Chardonnay



Vintage	After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest; 21 days shorter than average). The result was a dry and warm vintage with good yields.
Vineyards :: Clones	Judd (Poplar Block 100%) :: P58 (100%)
Harvest date :: Yield	9 March 2016 :: 5.35 tonnes/ha (2.2 t/acre, ~32.1hl/ha)
Brix :: pH :: TA	22.3° (12.4° Baumé) :: 3.14 :: 7.8 g/l
Winemaking	Grapes hand-harvested in early March, whole bunch pressed and the unsettled juice was transferred to 17% new French oak barriques. Fermentation by indigenous yeasts preceded a partial (80%) malolactic fermentation in spring and regular stirring of lees was carried out over a 11 month barrel maturation. Bottled unfined after filtration.
Winemakers	Sandro Mosele
Aging :: Oak	11 months :: 17% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Partial (80%)
Residual sugar	Dry (0.71 g/l)
Finished pH :: TA	3.24 :: 6.8 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	291 dozen :: bottled February 2017 :: screwcap
Release date	March 2018

TASTING NOTES

As befitting a warm and early harvest, the 2016 Judd Chardonnay underwent only partial malolactic fermentation. To my taste that has helped give this an extra level of freshness, with more layers on show - waxy oak and brioche on the nose, whipped butter and white nectarine on the palate, the finish tight despite the extra alcohol warmth. A full-bodied, yet carefully crafted and contained modern Mornington Chardonnay.

Andrew Graham [February 2018, commissioned by TMBT]

Food :: Temperature	Goats cheese and pumpkin salad, with the flavours both fresh but with a roundness to match the wine. Serve at 10–13°C.
Best drinking	2018-2028

REVIEWS