

# 2018

## Judd

### Pinot Noir

#### Our Thoughts

The delicate sweet cherry edge and expressive notes of lavender, licorice and blackcurrant leaf define this cool climate Pinot Noir. The complex and structured palate works in harmony with the fruit showing precision at every turn.

#### Vintage Comment

Heavier than normal winter rains and cooler temperatures delayed budburst (our second latest) but warmer spring weather resulted in perfect conditions for flowering leading to very good fruit set and promising high yields. In fact, particularly down the hill, crop adjustment was required to ensure even maturity and high quality outcomes. Grapes matured with optimum sugar, flavour and tannin development resulting in high quality parcels from all sites. It was our third earliest harvest, leading to our shortest ever hang time (budburst-harvest 179 days against an average of 203 days).

#### Harvest Date

Hand picked 18<sup>th</sup> March 2018

#### Winemaking

- 10% whole bunches
- 30 days on skins in concrete
- following pressing, the wine was transferred to 17% new 228 litre French oak barrels for 11 months
- natural malolactic fermentation before bottling unfinned and with minimal filtration



#### Alcohol

13.5% (8 standard drinks/750ml bottle)

#### Food Pairing

Dry aged steak tartare, bone marrow, pepper berry, juniper. Serve at 14–17°C

#### Best Drinking

2020-2028+

#### Your Thoughts

