

## 2018 Judd Chardonnay

### Our Thoughts

Enticing notes of grapefruit and white flower build this fine structured wine filled with poise and precision. Green apple crunch leads into the crisp and clean finish that lingers with persistence displaying incredible length and purity.

### 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 20<sup>th</sup> March 2018

### Winemaking

- whole bunch pressed
- unsettled juice fermented by indigenous yeasts in 25% new 228 litre French oak barrels
- 8 month aging in barrel with no bâtonnage
- 37% malolactic fermentation before bottling unfined and filtered



### Alcohol

14.0% (8.3 standard drinks/750ml bottle)

### Food Pairing

Cured kingfish and lemongrass. Serve at 7–10°C

### Best Drinking

2020-2030

### Your Thoughts

