2022 Judd Chardonnay

Our Thoughts

Aromas of orange rind and spice intertwined with zesty lemon curd provide a wonderful entre to this wine. The palate is focused and silky with wet river stone flint adding to the saline mineral drive on the finish.

Vintage Comment

The 2022 season started with a very wet and variable spring before and during flowering, resulting in small bunches and reduced yields across most sites. However, the exceptional summer and autumn months that followed provided perfect ripening conditions that generated great concentration and striking flavours across all varieties

Harvest Date :: Yield

Handpicked 31 March 2022 :: 1.9t/ha

Vineyards :: Clones

Judd Vineyard (100%) :: P58

Baumé :: pH :: TA

12.8 :: 3.15 **::** 11.4 g/L

Winemaking

Handpicked and hand sorted then whole bunch pressed to small and large format oak. The juice then underwent a wild yeast fermentation and natural malolactic fermentation (91%).

After 10 months of oak maturation, the wine was bottled and filtered.

Aging :: Oak

10 months :: 25% new oak

RS :: pH :: TA

Dry :: 3.28 :: 6.8g/L

Alcohol

12.5 % (7.4 standard drinks/750ml bottle)

Bottled :: Closure

January 2023 :: screwcap

Food Pairing :: Serving Temperature

Kingfish carpaccio with yuzu kosho ponzu dressing :: serve at 10-13°C

Best Drinking

2024-2032

