

Ten Minutes by Tractor

2025 Judd Chardonnay

Our Thoughts

A lift of peonies, floral and nougat characters provide a grand opening to this wine, that is complimented by melon and grapefruit pith tones. A layer of pink peppercorn and cashew surrounds and offers a savoury textural spice that is welcoming and salivating all at the same time. True to style, this vintage of Judd is fabulously driven, a soft yet bright acid line brings it all together with lingering citrus, green apple and fine 'wet river stone' like minerality.

Vintage Comment

The 2025 vintage was magnificent. Moderate warm days, cool nights and dry conditions throughout the Summer and Autumn, provided ideal ripening conditions. Healthy, vibrant and balanced canopies across all sites produced wonderful flavours, acidity and fruit quality.

Harvest Date :: Yield

Handpicked 14th March 2025 :: 2.3 t/ha

Vineyards :: Clones

Judd (100%) :: P58 (100%)

Baumé :: pH :: TA

12.3 :: 3.18 :: 8.85g/L

Winemaking

This parcel of fruit was handpicked and whole bunch pressed to stainless steel tank where it was cooled and settled overnight. The juice was then racked to Austrian and French oak barriques, taking the light fluffy lees and fermented using indigenous yeast.

Occasional light bâtonnage and minimal

malolactic fermentation took place amongst individual barrels to capture balance within the wine. After 11 months in barrel, this blend was transferred to tank, lightly filtered, then bottled.

Aging :: Oak

11 months :: A combination of new and seasoned Austrian and French oak barriques, 20% new.

RS :: pH :: TA

Dry :: 3.19 :: 7.8g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2026 :: screwcap

Food Pairing

Jerusalem
artichoke and
sweet onion

Serving Temperature

10 – 13°C

Best Drinking

2026 – 2036

