

Ten Minutes by Tractor

2025 Judd Pinot Noir

Our Thoughts

A twist on the usual Judd Pinot Noir, with a more dominate blend of the MV6 clone alongside its partner, 115. The expected fine silky tannins and spice that provide persistence and finesse, with added juicy mulberry, florals, strawberry and sweet sandalwood notes. The fruit is perfumed and balanced alongside the enticing earthy and ferruginous notes.

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 18th March 2025 :: 4.3 t/ha

Vineyards :: Clones

Judd (100%) :: MV6 (60%), 115 (39%), 114 (1%)

Baumé :: pH :: TA

13.2 :: 3.49 :: 6.5/L

Winemaking

Handpicked, hand sorted and destemmed. The MV6 parcel was fermented in concrete with the 115 parcel carefully selected for stainless steel.

A cold soak for 4-5 days before wild yeast fermentation with an average of 20 days on skins and a light fermentation programme. The wine was then pressed to tank and racked to

barrel keeping individual parcels separate, where they underwent natural malolactic fermentation. Aged in a combination of old and new puncheons and barriques.

Aging :: Oak

11 months :: A combination of new and seasoned French oak barrels, 18% new.

RS :: pH :: TA

Dry :: 3.53 :: 6.0g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2026 :: screwcap

Food Pairing

Mushroom
set custard,
Flinders
truffle

Serving Temperature

15 – 18°C

Best Drinking

2026 – 2036

