



Tasting Notes 2015 Judd Chardonnay



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	Judd (Poplar Block 100%) :: P58 (100%)
Harvest date :: Yield	Hand picked 24 March :: 4.69 tonnes/ha (1.9 t/acre, ~28.1hl/ha)
Brix :: pH :: TA	22.1° (12.3° Baumé) :: 3.08 :: 10.7 g/l
Winemaking	Grapes hand-harvested in late March, whole bunch pressed and the unsettled juice was transferred to 17% new French oak barriques. Fermentation by indigenous yeasts preceded a complete malolactic fermentation in spring and regular stirring of lees was carried out over a 10 month barrel maturation. Bottled unfiltered after filtration.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	10 months :: 17% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Complete (94%)
Residual sugar	Dry (0.50 g/l)
Finished pH :: TA	3.13 :: 7.3 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	288 dozen :: bottled 3 March 2016 :: screwcap
Release date	March 2017

TASTING NOTES

Despite its status as the highest of the estate vineyards, Judd's westerly aspect ensures that it always produces expressive wines. This is fittingly a powerful wine from a wonderfully even season. There's a warm-hearted expression here and despite having less new oak than some of the other estate wines, the flavours are unquestionably decadent, heading very much into nectarine territory. That said, it doesn't lack for acidity, despite the extra sweetness that comes from riper grapes. An essay in tempered power.

Andrew Graham [February 2017, commissioned by TMBT]

Food :: Temperature	There is a need for weight to match those fuller flavours. Chicken steps up to the plate here, even pâté. Serve at 10–13°C.
Best drinking	2017-2027

REVIEWS

The Ten Minutes by Tractor range from the Mornington Peninsula always offers a choice of some of Australia's finest single-vineyard chardonnays; wines of style and substance that offer extreme drinking pleasure over both the short and medium term. The 2015 wines are no exception and while the Wallis vineyard wine is generally my favourite on this occasion it is pipped by the sublime Judd, a brilliantly poised wine with the flavours and complexity to match its composure. The Judd vines are now well over 20 years of age and delivering quality fruit. From a terrific vintage, this was hand-picked, whole-bunch pressed and naturally fermented in new and old French barrels. A style benchmark; but you shouldn't wait around too long before buying.

Winsor Dobbin :: April 2017 :: gourmetontheroad.blogspot.com.au/

Medium to full yellow hue and a lovely mellow, toasty, nutty bouquet showing some maturity. Lots of spicy oak and a thread of butterscotch. The palate is rich, full-bodied, firm and powerful, with abundant flavour backed by generous oak, the finish long and satisfying. Drink 2017 to 2025.

94 :: Huon Hooke :: April 2017 :: huonhooke.com

The least aromatic of the four TMBT 2015's but comes across the most focused. Jersey caramel, creamy vanillin oak, Granny Smith apple peel, white fleshed peach wrapped up by grapefruit acidity. Driven by front and mid-palate punch, it's certainly focused. The longer I look at this the more I think about pork belly. Give it another year in bottle then drink to eight years.

93 :: Steve Leszczynski :: April 2017 :: qwinereviews.com

This is an exemplary Chardonnay that demonstrates concentration and elegance in the same breath. The nose has an attractive flint and oyster shell aspect to aromatic nectarine and yellow peach, wood spice adds another layer. The palate has a generous baseline of acidity that creates great contrast against fuller stone fruits and creamy complexity afforded by the malo lactic fermentation. The finish is defined by pristine acidity, new season fig, and stone fruits with a touch of drying almond meal. Drink 2017-2027.

96 :: Patrick Eckel :: April 2017 :: winereviewer.com.au