



TOLPUDDLE

VINEYARD

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COAL RIVER VALLEY

In Tasmania's south-east, the Coal River Valley's climate is extreme for viticulture. Rainfall is low, with approximately 500mm per year. This cool but dry climate allows grapes to ripen slowly without disease pressure, resulting in grapes of great aromatic intensity.

TOLPUDDLE VINEYARD

Planted in 1988 to Chardonnay and Pinot Noir, the vineyard is on a gentle north- east facing slope. The soil is light silica sands over sandstone, and of moderate vigour, ensuring well- balanced vines.

2024 CHARDONNAY

2024 VINTAGE

Following on from a dry winter we experienced regular, well-timed rainfall throughout spring and summer. This rainfall, along with mild and sunny conditions for the remainder of the ripening season promoted strong vine growth, good flowering and bunch development. Fruit ripened slowly but evenly resulting in moderate yields with plenty of flavour. One of our best seasons on record.

2024 TOLPUDDLE VINEYARD CHARDONNAY

Fine and precise with fresh sugar snap pea and fennel, white nectarine and a hint of struck match. There is tension and length on the palate with classic Tolpuddle Vineyard acidity and fine, chalky texture adding complexity and interest. A lesson in elegance and restraint.

All fruit was hand-picked, whole bunch pressed, and fermented in French oak. The wine spent ten months in barrel with gentle stirring as required, then rested in tank on lees for a further four months.

pH: 3.13 TA: 6.9 Alc: 13%

Ideal serving temperature: 12–15°C

Will repay careful cellaring for up to 12 years.

