



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.

2025 CHARDONNAY

2025 VINTAGE

Winter rainfall was in line with the long-term average, maintaining soil moisture and supporting steady early growth, while a slightly drier spring created ideal flowering conditions. A mild summer with timely rainfall delivered healthy canopies and well-formed bunches, and a cool, dry lead-up to veraison ensured slow, even ripening and excellent acid retention. Harvest ran slightly later than previous seasons, producing balanced fruit with structure.

2025 TOLPUDDLE VINEYARD CHARDONNAY

Powerful yet precise, with impressive concentration and energy. Tightly coiled at first, revealing white flower and jasmine, layered with a complex, savoury lees character. The palate carries weight and extract while remaining clean and driven by a firm core of acidity. Lime zest and tonic notes bring freshness and subtle astringency to the finish.

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: 3.27 TA: 5.9 Alc: 13%

Ideal serving temperature:
12–15°C

Will repay careful cellaring
for up to 12 years.

