



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 PINOT NOIR

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 PINOT NOIR

Darker fruit notes are layered with baking spice and star anise, unfolding seamlessly across the plush mid-palate. Violets add a lifted, aromatic note, balancing the wine's depth and density. Fine tannins interwoven with savoury spice add structure and support. The finish is long and composed, with lingering dark spice.

All hand-picked fruit is fermented as a combination of whole berries and whole bunches, in open wooden and stainless fermenters, with gentle plunging. Aged for 10 months in French oak, of which about one third was new.

pH: 3.86 TA: 4.6 Alc: 13.5%

Ideal serving temperature:
16-18°C

Will repay careful cellaring for
up to 12 years.

