



TOLPUDDLE

VINEYARD

TOLPUDDLE VINEYARD

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 slope, north-east facing. The soil is light silica sands over sandstone, and of moderate vigour, ensuring well-balanced vines.

2020 CHARDONNAY

2020 VINTAGE

Good soil moisture from July and August rains meant the season started well. Cool and windy weather during flowering resulted in small bunch sizes, giving low crops with increased concentration and intensity. February saw even ripening and a rainfall event three weeks before harvest slowed the season down, resulting in fruit that was packed with flavour.

2020 TOLPUDDLE VINEYARD CHARDONNAY

This wine shows white floral and lemon barley notes on the nose. Classic Tolpuddle backbone of acidity, yellow grapefruit, lemon pith, and some flinty minerality. A combination of lightness, delicacy, texture, and extract. A touch of lees derived shortbread flavour adds complexity. This wine has a great future.

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 4 months.

Ideal serving temperature:
12–15°C

Will repay careful cellaring for
up to 12 years.

Food match: Pan fried scallops.

