



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.

2023 CHARDONNAY

2023 VINTAGE

Our coolest season on record. Slightly unsettled flowering thanks to a wetter than average spring resulted in mild 'Hen and Chicken', giving a combination of small and normal sized berries, and much lighter bunches than normal.

Low yields benefitted from drier conditions for the remainder of the ripening period, ensuring fruit was harvested in pristine condition.

2023 TOLPUDDLE VINEYARD CHARDONNAY

Lifted aromas of orange blossom and white jasmine are hallmarks of a cooler season. The palate is powerful, layered and textured with grapefruit, lemon pith and minerality.

Low yield flavour intensity is balanced with electric acidity.

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.

Ideal serving temperature:
12-15°C

Will repay careful cellaring for up to 12 years.

