



## PRODUCER PROFILE

Region: Tasmania  
Country: Australia

## Tolpuddle Chardonnay 2017

### WINE DESCRIPTION

Tolpuddle Vineyard Chardonnay reflects the cool maritime climate of Tasmania's Coal River Valley, and the site itself is gently sloping, north-east facing, with light silica over sandstone. The result is a fine and precise Chardonnay with a backbone of firm acidity, and a combination of lightness of texture, and intensity of flavor.

Tolpuddle Vineyard is an outstanding site within the Coal River Valley region. Planted in 1988 solely to Chardonnay and Pinot Noir, the vineyard takes its name from the Tolpuddle Martyrs, whose "reward" for starting England's first agrarian union was to be transported to Tasmania as convicts.

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.

Since acquiring the vineyard in 2011, Martin Shaw and Michael Hill Smith have invested heavily in improving all aspects of the vineyard, including soil improvement, conversion to cane pruning, trellis modifications, frost protection and clonal improvements. They are fully committed to seeing it recognised as one of Australia's great single vineyard sites.

### TASTING NOTES

This wine is true to the Tolpuddle Vineyard Chardonnay style: fine and precise with firm acidity, and a combination of lightness of texture and intensity of flavour. The 2017 vintage reflects a wonderful, cool season and the results of the detailed work done in the vineyard.

### FOOD PAIRING

This refined cool climate Chardonnay suits many different plates, but we find it to be a perfect match with pan-fried sea scallops.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Tolpuddle Vineyard
Vineyard size:	50
Soil composition:	Light Silica over Sandstone
Training method:	Guyot VSP
Elevation:	132 - 198 feet
Vines/acre:	1,110 - 1,515
Yield/acre:	2.4 tons
Exposure:	Northeastern
Year vineyard planted:	1988
Harvest time:	March - April
First vintage of this wine:	2012

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barrels
Length of alcoholic fermentation:	15 days
Fermentation temperature:	68 °F
Malolactic fermentation:	Yes - 20%
Type of aging container:	Barriques and Barrels
Size of aging container:	228L - 500L
Age of aging container:	New to 3 years
Type of oak:	French
Length of aging before bottling:	9 months
Length of bottle aging:	8 months

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.1
Residual sugar:	0.4 g/L
Acidity:	7.5 g/L