



## PRODUCER PROFILE

Winery production: 14,000 Bottles  
Region: Tasmania  
Country: Australia

## Tolpuddle Pinot Noir 2022

### WINE DESCRIPTION

Tolpuddle Vineyard Pinot Noir 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 beautifully aromatic and textured Pinot Noir with intensity, power, purity and complexity.

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.

The grapes were all hand-picked and fermented as a combination of whole berries and whole bunches, in open fermenters, with gentle plunging.

The wine was aged in French oak for nine months, of which about one third was new.

### TASTING NOTES

This wine is true to the Tolpuddle Vineyard Pinot Noir style: intensely aromatic, medium bodied with savoury spice notes, along with purity of varietal expression, fresh acidity and ripe tannins.

### FOOD PAIRING

Delicious alongside crispy-skin duck breast.

### 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
Bottles produced of this wine:	14,000

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Open-Top Stainless Steel Tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	up to 90 °F
Maceration technique:	Cold Soak Maceration and Punchdown
Length of maceration:	15 - 30 days
Malolactic fermentation:	Yes
Size of aging container:	228L - 500L
Age of aging container:	New to 3 years
Type of oak:	French
Length of aging before bottling:	11 months
Length of bottle aging:	8 months
Total SO <sub>2</sub> :	69 mg/L

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	<0.3 g/L
Acidity:	5.4 g/L