



PRODUCER PROFILE

Region: Tasmania
Country: Australia

Tolpuddle Chardonnay 2022

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.

Since acquiring the vineyard in 2011, Martin Shaw and Michael Hill Smith have invested heavily in improving all aspects of the vineyard and they are fully committed to seeing it recognised as one of Australia's great single vineyard sites.

The grapes were all hand picked, whole bunch pressed, and fermented in French oak. The wine spent nine months in barrel with gentle stirring as required, then rested in tank on lees.

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 flavor.

The 2019 vintage has succulence and power, with great purity, aromas of white flowers, and flavors of mandarin and white peach, with a dash of sea-spray.

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

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|-----------------------------|-----------------------------|
| 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

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|-----------------------------------|-----------------------|
| Varietal composition: | 100% Chardonnay |
| Fermentation container: | Barrels |
| Length of alcoholic fermentation: | 15 days |
| Fermentation temperature: | 68 °F |
| Malolactic fermentation: | Yes - 100% |
| 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 |
| Total SO ₂ : | 134 mg/L |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 13.5% |
| pH level: | 3.13 |
| Residual sugar: | 0.7 g/L |
| Acidity: | 7.1 g/L |