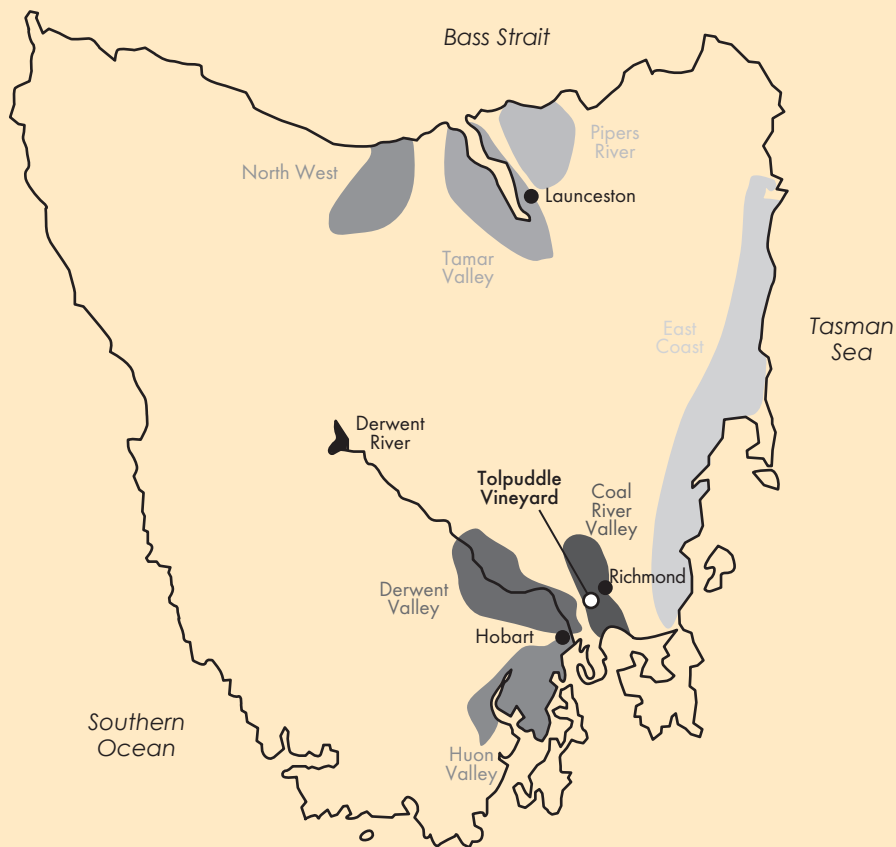


TOLPUDDLE

VINEYARD

Tasmania



TOLPUDDLE VINEYARD

LAT. -42.7379501

LONG. 147.4299679

Coal River Valley

Heat Degree Days: 1180

Mean January Temperature: 17.2°C

Annual Rainfall: 500mm

Area Under Vine: 237ha



TOLPUDDLE VINEYARD CHARDONNAY Tasmania

COAL RIVER VALLEY

Located about a 20 minute drive from Hobart, in Tasmania's south-east, the Coal River Valley has established a reputation for growing exceptional quality grapes. With a climate that is at the cool extremes for viticulture, it is no surprise that Chardonnay and Pinot Noir perform so splendidly.

An anomaly for such a cool climate is that the rainfall is significantly lower than many of Australia's other cool climate regions, with an average of approximately 500mm of rain per year. This cool but relatively dry climate allows the grapes to ripen slowly in autumn, without the disease pressure that rain can bring, resulting in grapes of great aromatic intensity.

TOLPUDDLE VINEYARD

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.

2020 VINTAGE

Slightly unsettled flowering resulted in mild "hen and chicken" in the grapes which increased their concentration and intensity. February saw perfectly even ripening and a rainfall event three weeks before harvest slowed the season down, resulting in grapes that were small, packed with flavour, and higher than normal acidity.

2020 TOLPUDDLE VINEYARD CHARDONNAY

This wine shows some white floral and lemon barley notes on the nose.

On the palate, the classic Tolpuddle backbone of acidity is pronounced. Yellow grapefruit, lemon pith, and some flinty minerality are apparent, and there is a combination of lightness, delicacy, texture, and extract. A touch of lees derived shortbread flavour adds complexity. This wine has a great future ahead as it slowly evolves.

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.

Ideal serving temperature: 12-15°C

Will repay careful cellaring for up to 12 years.

Food match: Pan fried scallops