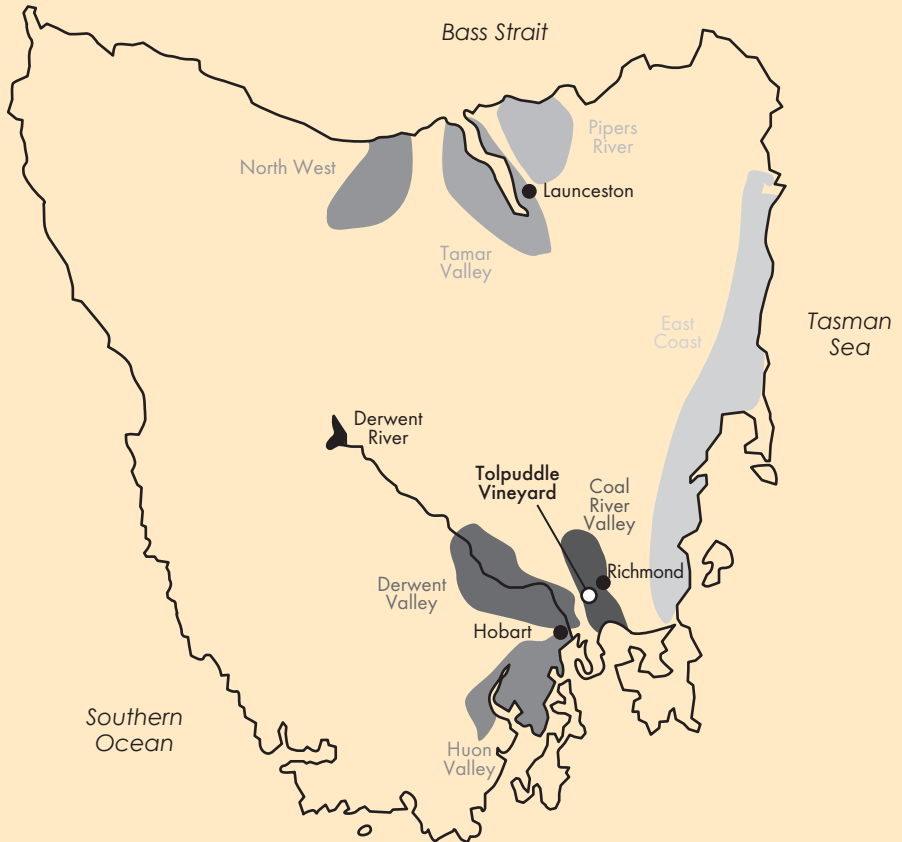


TOLPUDDLE

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 PINOT NOIR 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 PINOT NOIR

This wine has gorgeous aromatics with violets and red berries to the fore.

On the palate, there is plenty of fruit, with notes of sour cherry, raspberry, blueberry, a touch of rhubarb. Some underlying savoury characters, including graphite and cured meat, and some toasted spices, come through as the wine opens up. Medium weight, with very fine tannins, at this stage in the background. Young and fresh, but already very succulent and enticing, perfumed and delicious.

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.

Ideal serving temperature: 16-18°C

Will repay careful cellaring for up to 12 years.

Food match: Duck of course!