



TOLPUDDLE

VINEYARD



2021 CHARDONNAY

2021 Vintage

Following on from a wet winter, the season unfolded with wetter than average spring conditions. This regular rainfall helped set up good soil moisture in the vineyards. We have also experienced one of the coolest seasons on record, leading to a high percentage of smaller berries, giving lower yields and excellent concentration of flavour.

2021 Tolpuddle Vineyard Chardonnay

A very exciting vintage. Quite expressive on the nose, with some lemon peel and quince notes. On the palate, there is some breadth and power, and a sense that this will be a long living wine. The touch of opulence is reined in by the classic Tolpuddle Vineyard seam of acidity, bringing the palate into its customary focused line.

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.

Cellaring

Will repay careful cellaring for up to 12 years

Ideal serving temperature

16–18°C

Tolpuddle Vineyard

First Planted: 1988 to Chardonnay and Pinot Noir
Winemakers: Martin Shaw and Adam Wadewitz