



# TOLPUDDLE

## VINEYARD



## 2022 CHARDONNAY

### 2022 Vintage

The coldest vintage we have experienced in more than a decade. Cool conditions especially around the time of flowering resulted in a combination of low yields and concentration of flavour. These cooler conditions which persisted throughout the entire growing season culminated in great natural acidity, now synonymous with Tolpuddle Vineyard fruit.

### 2022 Tolpuddle Vineyard Chardonnay

A strong but low yielding vintage for Chardonnay in 2022. On the nose, there is great purity, with florals, lemon, and lime notes. The palate has intensity and flavour but the personality of this wine is defined by its lightness, delicacy, and precision. It has excellent balance, with a crystalline character, fresh acid, and impressive persistence of flavour.

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.

pH: 3.23  
Alc/Vol: 13.5%  
TA: 7.3 g/L

### 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