



TOLPUDDLE

VINEYARD



2012 CHARDONNAY

2012 Vintage

2012 was an excellent vintage in Tasmania, as it was for many of Australia's wine regions. The season was cool to mild, with a few periods of warmer weather helping achieve flavour and tannin ripeness. Crops were 20% lower than normal, with small bunch sizes, and there was very good concentration of flavour.

2012 Tolpuddle Vineyard Chardonnay

This wine shows finesse and poise, with delicate flavours of lime, green apple peel, and a savoury biscuit note. It has a firm seam of acidity that bodes well for ageing.

The grapes were all hand-picked, whole bunch pressed and fermented in French oak barriques, of which about one third were new, and the balance second use and third use barrels. Only a small portion of the wine went through malolactic fermentation, so the freshness of the natural acidity was retained.

11 months in barrique stored cool (9°C), with occasional lees stirring. The intensity of fruit from Tolpuddle Vineyard is such that the oak is imperceptible.

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