



# TOLPUDDLE

## VINEYARD



### 2013 CHARDONNAY

#### 2013 Vintage

By Tasmanian standards 2013 was relatively warm and dry with low yields and good flavour concentration.

#### 2013 Tolpuddle Vineyard Chardonnay

On the nose there are hints of citrus and white flowers and on the palate the power and class shine through. A spine of crisp acidity is accompanied by great flavour through the line of the palate. There is a subtlety but also great concentration, and a purity that bodes well for cellaring.

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

The wine spent eight months in barrel with gentle stirring as required, then a further two months in tank on lees prior to bottling.

#### 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