



TOLPUDDLE

VINEYARD



2014 CHARDONNAY

2014 Vintage

A year of mixed fortunes, with some frost, rain and heat episodes, meaning vigilance was important. Overall it was cool and, at times cold, resulting in poor fruit set but no disease pressure. The resulting yields were low but the fruit carried exceptional flavour and tannins.

2014 Tolpuddle Vineyard Chardonnay

An intensely aromatic nose that shows lemon peel, white flower, wet stone and a captivating struck match note. Thrilling natural acidity courses through the palate with concentrated lemon barley, grapefruit and biscuit elements contributing flesh to the body. There is intensity but also plenty of texture and verve, as well as a long finish.

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