



TOLPUDDLE

VINEYARD



2016 CHARDONNAY

2016 Vintage

The growing season was drier than average meaning disease pressure was low and flowering was good. Ripening 2016 was even and perfectly healthy fruit was harvested in late March, about two weeks earlier than average.

2016 Tolpuddle Vineyard Chardonnay

This wine is true to the Tolpuddle Vineyard Chardonnay style: fine and precise with firm acidity, and a combination of lightness of texture and intensity of flavour. The 2016 vintage has the natural acidity you would expect but is very approachable, and reflects a wonderful growing season and the results of the detailed work done in the vineyard.

The grapes were all hand-picked, whole-bunch pressed, and fermented in French oak. After nine months in barrel with gentle stirring as required, it 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