



# TOLPUDDLE

## VINEYARD



## 2017 CHARDONNAY

### 2017 Vintage

This year's fruit was amongst the best we've seen from Tolpuddle Vineyard. There was record rainfall during the growing season, presenting challenges but also ensuring good vine growth and health. Ripening was long and cool and fortunately conditions remained dry and cool right through to harvest, allowing excellent flavour development and natural acid retention.

### 2017 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 2017 vintage reflects a wonderful, cool 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. The wine spent nine months in barrel with gentle stirring as required, then 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