



TOLPUDDLE

VINEYARD



2018 CHARDONNAY

2018 Vintage

Mild conditions in spring saw nicely balanced shoot development leading up to flowering. Then some warmer weather in early summer meant that the vines were tracking slightly ahead compared to average. Slow and even ripening then followed, with dry conditions resulting in excellent flavour concentration.

2018 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 2018 vintage has the natural acidity you would expect but is approachable, with flavour in the lemon citrus, lemon soda, lemon pith, spectrum.

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