



TOLPUDDLE

VINEYARD



2014 PINOT NOIR

2014 Vintage

2014 was 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 Pinot Noir

Expressive Pinot aromas leap from the glass once again showing the extravagant, almost exotic nature of this wine. Dark cherry and a hint of plum meld seamlessly with spice and sap notes. The palate has both ripe and earthy edges with juicy acidity delivering brightness and freshness. There's a wonderful poise to the wine where the sense of structure and tannic grip perfectly frame the complex fruit and savoury characters.

The grapes were all hand-picked and fermented as a combination of whole berries and whole bunches, in open fermenters and hand plunged throughout. The wine was aged in French oak barriques, of which about one third were new.

10 months in French oak barriques stored at a cool temperature (9°C), followed by 7 months in bottle prior to release.

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