



# TOLPUDDLE

## VINEYARD

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### TOLPUDDLE VINEYARD

#### COAL RIVER VALLEY

In Tasmania's south-east, the Coal River Valley's climate is extreme for viticulture. Rainfall is low, with approximately 500mm per year. This cool but dry climate allows grapes to ripen slowly without disease pressure, resulting in grapes of great aromatic intensity.

#### TOLPUDDLE VINEYARD

Planted in 1988 to Chardonnay and Pinot Noir, the vineyard is on a gentle slope, north-east facing. The soil is light silica sands over sandstone, and of moderate vigour, ensuring well-balanced vines.

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### PINOT NOIR

#### 2020 VINTAGE

Slightly unsettled flowering resulted in mild "hen and chicken" in the grapes which increased their concentration and intensity. February saw perfectly even ripening and a rainfall event three weeks before harvest slowed the season down, resulting in grapes that were small, packed with flavour, and higher than normal acidity.

#### 2020 TOLPUDDLE VINEYARD PINOT NOIR

This wine has gorgeous aromatics with violets and red berries to the fore. There is abundant fruit, with sour cherry, raspberry, blueberry, and a touch of rhubarb. Underlying savoury characters include graphite and cured meat, and some toasted spices. Medium weight, with very fine tannins. Fresh and enticing, perfumed and delicious.

All hand-picked fruit is fermented as a combination of whole berries and whole bunches, in open wooden and stainless fermenters, with gentle plunging. Aged in French oak for ten months, of which about one third was new.

Ideal serving temperature: 16–18°C  
Will repay careful cellaring for up to 12 years.

Food match: Duck of course!

