



VINTAGE CONDITIONS

TASMANIA

Vintage 2020

Slightly unsettled flowering resulted in mild “hen and chicken” in the grapes which increased their concentration and intensity. February saw perfectly evening 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.

Vintage 2019

Mild conditions in spring and a dry September encouraged moderate shoot development through the early part of the growing season. Temperatures remained mild during the latter period of ripening, with very few extremes of heat or cold, resulting in fruit that ripened slowly with great concentration, power and natural acidity.

Vintage 2018

The growing season saw mild conditions in spring which encouraged moderate shoot development leading up to flowering. Warmer weather early in the season meant that the 2018 vintage was tracking slightly ahead compared to average. Slow and even ripening was achieved from the dryer conditions resulting in a good concentration of flavour.

Vintage 2017

The 2017 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. The 2017 Pinot Noir may be the best yet from this vineyard.

Vintage 2016

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

Vintage 2015

There were good rains through to mid-January. It then remained cool and dry through to harvest - ideal conditions for flavour development. Moderate yields of perfectly healthy fruit were picked a touch earlier than average in late-March/early-April.

Vintage 2014

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.

Vintage 2013

A relatively warm and dry season in southern Tasmania with low yields. This meant good concentration of flavour. Bunches were small and light, with small berries, giving a good skin to juice ratio, making wines of aromatic intensity, finesse and power.

Vintage 2012

The first release of Tolpuddle Vineyard was from an excellent vintage in 2012. The season was cool to mild, with a few periods of warmer weather helping achieve flavour and tannin ripeness. Crops were 20% lower than normal, with small bunch sizes, and there was very good concentration of flavour.