TOLPUDDLE
VINEYARD

2012 PINOT NOIR

Style
Tolpuddle Vineyard Pinot Noir reflects the cool maritime climate of Tasmania's Coal River Valley, and the site itself is gently sloping, north-east facing, with light silica over sandstone. The result is a beautifully aromatic and textured Pinot Noir, with intensity, power, purity and complexity.

2012 Tolpuddle Vineyard Pinot Noir
This wine shows the purity of fruit and balance, combined with concentration, that this vineyard can achieve with Pinot Noir. There is terrific brightness of fruit, with strawberry compote and blueberry notes, and a depth of flavour that comes without any heaviness or over-extraction.

Vintage
2012 was an excellent vintage in Tasmania, as it was for many of Australia's wine regions. 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.

Source
Tolpuddle Vineyard Pinot Noir is entirely from the Tolpuddle Vineyard, first planted in 1988. In 2012, standout parcels were selected from blocks 8, 9, 10 and 15 for this first release of Tolpuddle Vineyard Pinot Noir.

Vinification
The grapes were all hand-picked, fermented in open fermenters and hand plunged throughout, with an average of 25% whole bunches. The wine was then aged in French oak barriques, of which about 1/3 were new, and the balance second use and third use barrels.

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

Cellaring
Now until 2025

Food
Crispy skin duck breast

History
In 1988, local farmers the Casimaty family joined forces with two of Australia's foremost wine business trailblazers, Garry Crittenden and Tony Jordan, to plant a vineyard to Chardonnay and Pinot Noir. The vineyard was called Tolpuddle, and it took its name from the Tolpuddle Martyrs, whose reward for starting England's first agrarian union was to be deported to Australia. The leader of the group, George Loveless, served part of his sentence working on a property near Richmond called GlenAyr, part of which is now Tolpuddle Vineyard.

Tolpuddle Vineyard
First Planted: 1988 to Chardonnay and Pinot Noir
Vision: To produce single vineyard Chardonnay and Pinot Noir reflecting this exceptional site.
Winemakers: Martin Shaw and Adam Wadewitz

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VINEYARD

2013 PINOT NOIR

Style
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2013 Tolpuddle Vineyard Pinot Noir
2013 Pinot Noir is ruby red with crimson tints at the rim. An extravagantly scented wine, with blueberry, cedar and chinese five spice notes on the nose. The palate is light on its feet, with a firm core of fruit and a layered texture, with tannins that are fine and soft, and build in presence through the palate.

Vintage
2013 was 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.

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Vinification
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 1/3 were new.

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

Cellaring
Now until 2024

Food
Crispy skin duck breast.

History
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TOLPUDDLE
VINEYARD

2014 PINOT NOIR

Style
Tolpuddle Vineyard Pinot Noir reflects the cool maritime climate of Tasmania's Coal River Valley, and the site itself is gently sloping, north-east facing, with light silica over sandstone. The result is a beautifully aromatic and textured Pinot Noir, with intensity, power, purity and complexity.

2014 Tasting Note
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.

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.

Source
Tolpuddle Vineyard Pinot Noir is entirely from the Tolpuddle Vineyard, first planted in 1988.

Vinification
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.

Maturation
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 7-10 years.

Food
Crispy skin duck breast.

History
In 1988, local farmers the Casimaty family joined forces with two of Australia's foremost wine business trailblazers, Garry Crittenden and Tony Jordan, to plant a vineyard to Chardonnay and Pinot Noir. The vineyard was called Tolpuddle, and it took its name from the Tolpuddle Martyrs, whose reward for starting England's first agrarian union was to be deported to Australia. The leader of the group, George Loveless, served part of his sentence working on a property near Richmond called GlenAyr, part of which is now Tolpuddle Vineyard.

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TOLPUDDLE
VINEYARD

TOLPUDDLE VINEYARD PINOT NOIR

COAL RIVER VALLEY

Located about a 20 minute drive from Hobart, in Tasmania's south-east, the Coal River Valley has established a reputation for growing exceptional quality grapes. With a climate that is at the cool extremes for viticulture, it is no surprise that Chardonnay and Pinot Noir perform so splendidly.

An anomaly for such a cool climate is that the rainfall is significantly lower than many of Australia's other cool climate regions, with an average of approximately 500mm of rain per year. This cool but relatively dry climate allows the grapes to ripen slowly in autumn, without the disease pressure that rain can bring, resulting in grapes of great aromatic intensity.

TOLPUDDLE VINEYARD

Planted in 1988 solely to Chardonnay and Pinot Noir, the vineyard takes it's name from the Tolpuddle Martyrs, whose "reward" for starting England's first agrarian union was to be transported to Tasmania as convicts.

The vineyard is north-east facing, and slopes gently up from Back Tea Tree Road. The soil is light silica sands over sandstone, and of moderate vigour, ensuring well-balanced vines.

In 2006 Tolpuddle Vineyard won the inaugural Tasmanian Vineyard of the Year award, reflecting the performance of this unique site. Owners Martin Shaw and Michael Hill Smith MW are fully committed to seeing it recognised as one of Australia's great single vineyard sites.

2015 VINTAGE

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.

2015 TOLPUDDLE VINEYARD PINOT NOIR

This wine is true to the Tolpuddle Vineyard Pinot Noir style: intensely aromatic balanced with savoury spice notes from whole bunch fermentation, along with purity of varietal expression, fresh acidity and firm tannins. The 2015 vintage is particularly concentrated, and has great potential for ageing.

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

Ideal serving temperature: 16–18°C

Cellar potential: Will repay careful cellaring for 7–10 years

Food match: Duck of course!

TOLPUDDLE
VINEYARD

TOLPUDDLE VINEYARD

PINOT NOIR

COAL RIVER VALLEY

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TOLPUDDLE VINEYARD

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2016 VINTAGE

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.

2016 TOLPUDDLE VINEYARD PINOT NOIR

This wine is true to the Tolpuddle Vineyard Pinot Noir style: intensely aromatic, balanced with savoury spice notes from whole bunch fermentation, along with purity of varietal expression, fresh acidity and firm tannins. The 2016 vintage is very perfumed, medium bodied and approachable.

The grapes were all hand-picked and fermented as a combination of whole berries and whole bunches, in open fermenters, with gentle plunging.

Ideal serving temperature: 16–18°C

Cellar potential: Will repay careful cellaring for 7–10 years.

Food match: Duck of course!

TOLPUDDLE
VINEYARD

TOLPUDDLE VINEYARD PINOT NOIR

COAL RIVER VALLEY

Located about a 20 minute drive from Hobart, in Tasmania's south-east, the Coal River Valley has established a reputation for growing exceptional quality grapes. With a climate that is at the cool extremes for viticulture, it is no surprise that Chardonnay and Pinot Noir perform so splendidly.

An anomaly for such a cool climate is that the rainfall is significantly lower than many of Australia's other cool climate regions, with an average of approximately 500mm of rain per year. This cool but relatively dry climate allows the grapes to ripen slowly in autumn, without the disease pressure that rain can bring, resulting in grapes of great aromatic intensity.

TOLPUDDLE VINEYARD

Tolpuddle Vineyard is an outstanding site within the Coal River Valley region. Planted in 1988 solely to Chardonnay and Pinot Noir, the vineyard takes it's name from the Tolpuddle Martyrs, whose "reward" for starting England's first agrarian union was to be transported to Tasmania as convicts.

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.

Since acquiring the vineyard in 2011, Martin Shaw and Michael Hill Smith have invested heavily in improving all aspects of the vineyard, including soil improvement, conversion to cane pruning, trellis modifications, frost protection and clonal improvements. They are fully committed to seeing it recognised as one of Australia's great single vineyard sites.

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 PINOT NOIR

This wine is true to the Tolpuddle Vineyard Pinot Noir style: intensely aromatic, balanced with savoury spice notes, along with purity of varietal expression, fresh acidity and firm tannins.

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 and fermented as a combination of whole berries and whole bunches, in open fermenters, with gentle plunging.

The wine was aged in French oak for nine months, of which about one third was new.

Ideal serving temperature: 16–18°C

Will repay careful cellaring for up to 10 years.

Food match: Duck of course!