

## Coal River Valley Chardonnay 2017

Tasmania, Australia



### PRODUCER

The Tolpuddle Vineyard was purchased by Michael Hill Smith MW and Martin Shaw in 2011. First planted in 1988 by Tony Jordan and Garry Crittenden with Chardonnay and Pinot Noir, it has since established a reputation for growing exceptional quality grapes. The vineyard took its name from the Tolpuddle Martyrs, who were transported to Australia in 1834 for starting an agrarian union. 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 the Tolpuddle Vineyard.

### VINEYARDS

The 20 hectare north east facing vineyard is located in the Coal River Valley, which is in a rain shadow, so is dry but cold. The dry climate ensures there is very low disease pressure, which in turn means that they can leave the grapes on the vines for longer to ensure they ripen fully. The vineyard is situated on a gentle slope and the soil is light silica over sandstone and of moderate vigour, ensuring well-balanced vines. In 2006 the vineyard won the inaugural Tasmanian Vineyard of the Year award, reflecting the performance of this unique and distinguished site.

### VINTAGE

The 2017 vintage was amongst the best seen from Tolpuddle Vineyard. There was record rainfall during the growing season, presenting challenges but also ensuring good vine growth. Ripening was long and cool and fortunately conditions remained dry and cool right through to harvest, allowing excellent flavour development and natural acid retention.

### VINIFICATION

The grapes were all hand-picked, whole-bunch pressed, and fermented in French oak barriques. The wine spent nine months in barrel with gentle stirring as required, then a further two months in tank on lees prior to bottling.

### TASTING NOTES

On the nose, this wine is intensely aromatic with lemon peel, white blossom, wet stone and a captivating struck match note. Mouthwatering fresh acidity courses through the palate with concentrated lemon barley, grapefruit and biscuit elements contributing weight to the body. There is intensity but also plenty of texture and verve, as well as a long finish.

### AWARDS

International Wine Challenge 2019, Australian White Trophy  
International Wine Challenge 2019, Gold

Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Martin Shaw &amp; Adam Wadewitz</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.43g/L</b>
Acidity	<b>7.5g/L</b>
Wine pH	<b>3.12</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>