



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Adam Wadewitz</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.7g/L</b>
Acidity	<b>7.1g/L</b>
Wine pH	<b>3.13</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

## PRODUCER

In 2011, Martin Shaw and Michael Hill Smith MW embarked upon an eventful road trip in Tasmania, culminating with the purchase of Tolpuddle Vineyard. During the trip, they asked famed local winemaker Peter Dredge to organise a tasting of Tasmania's best wines and quickly discovered their favourites came from the Tolpuddle Vineyard. Before their trip was through, the duo became the proud owners of a vineyard that would continue to define fine Tasmanian winemaking. Based in the Coal River Valley, Tolpuddle Vineyard was planted in 1988 by industry legends Tony Jordan and Garry Crittenden. A combination of its north-facing aspect and positioning within a rain shadow ensures the vineyard remains cool and dry throughout the growing season, minimising disease pressure and helping achieve optimal ripeness. Alongside talented winemaker Adam Wadewitz and viticulturist Murray Leake, Michael and Martin have spent the past decade using the lessons learned in the Adelaide Hills to replant and re-trellis this outstanding site to produce better and better wines.

## VINEYARDS

The 20 hectare north-east facing vineyard is located in the Coal River Valley, which sits in a rain shadow, creating dry but cold conditions. The dry climate ensures there is very low disease pressure, which in turn means the grapes can be left on the vines longer to ensure they ripen fully, resulting in grapes of high aromatic intensity. 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

2022 proved to be the coldest vintage in more than a decade. Cool conditions, particularly around flowering, resulted in a combination of low yields and a high concentration of flavour. These cooler conditions persisted throughout the entire growing season which developed grapes with high natural acidity, which is now synonymous with Tolpuddle Vineyard fruit.

## VINIFICATION

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

## TASTING NOTES

On the nose this wine has great purity with notes of lemon peel, lime zest, and fresh white flowers. The palate has an impressive persistence of flavour, excellent balance, fresh zingy acid and a distinct crystalline character.