



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Adam Wadewitz</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>6.9g/L</b>
Wine pH	<b>3.13</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Vegetarian, 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.

## VINTAGE

The exceptional 2024 vintage emerged from a favourable season that began with a dry winter, followed by well-distributed rainfall through spring and summer that proved ideally timed for vine development. The subsequent mild, sunny conditions during the final ripening phase fostered healthy vine growth, excellent flowering, and optimal bunch formation. Fruit matured at a measured pace with remarkable evenness across the vineyard, yielding moderate harvests distinguished by concentrated, complex flavours. These favourable weather conditions produced what is considered by Tolpuddle as one of the finest vintages to date.

## VINIFICATION

All the grapes were 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 four months in tank on lees prior to bottling.

## TASTING NOTES

On the nose this wine has great purity with notes of lemon peel, grapefruit, and white jasmine. On the palate, there is an impressive persistence of flavour, excellent balance, fresh zingy acidity and a distinct crystalline character.