

Tolpuddle Vineyard,
Coal River Valley Pinot Noir 2024
Coal River Valley, Tasmania, Australia



Grape Varieties	100% Pinot Noir
Winemaker	Adam Wadewitz
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	5.1g/L
Wine pH	3.57
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, Vegan

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

Planted in 1988, the 20 hectare northeast facing vineyard is located in the Coal River Valley, which is in a rain shadow, creating dry but cold conditions. Rainfall is low, with approximately 500mm per year. This cool but dry climate allows grapes to ripen slowly without disease pressure, resulting in grapes of great aromatic intensity. 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 fruit was carefully hand-picked and fermented as a combination of whole berries and whole bunches in open wooden and stainless steel fermenter with gentle plunging. The wine was then aged in French oak for 10 months, of which about one third was new.

TASTING NOTES

An intensely aromatic wine with dark fruit characters and savoury spice on the nose. On the palate the wine displays fruit density and a depth of flavour that is reflective of the cool season. Bright ripe red cherry, smoked meat and olive notes are framed by fine but firm, structural tannins, excellent complexity and power which lead to a great length of flavour on the finish.