Tolpuddle

Tolpuddle Vineyard Chardonnay is a crystalline, refined expression of Tasmanian Chardonnay, with exceptional balance and a delicate, fresh acidity.

TOLPUDDLE
VINEYARD

98
James Halliday

Alcohol :13,50 %

Composition: 100% Chardonnay

Chardonnay 2023

Tasmania, Australia

Region and Vineyards

The **Tolpuddle Vineyard** is located in Tasmania's **Coal River Valley**, where the cool climate is ideal for growing Chardonnay and Pinot Noir. Planted in **1988**, this vineyard has become renowned for producing wines of purity and finesse, thanks to meticulous vineyard management and the unique terroir. The 2022 growing season was the coldest in over a decade, leading to low yields but intense flavor concentration. These cooler conditions, which extended through the growing season, enhanced the **natural acidity** and refined aromatics characteristic of Tolpuddle Vineyard fruit.

The Tolpuddle Vineyard's soils, combined with the long, cool ripening period, allow the Chardonnay to develop a fine balance of acidity and flavor intensity. This extended maturation contributes to the wine's complexity and depth, while preserving the bright, fresh qualities for which this vineyard is celebrated.

Winemaking

Tolpuddle Vineyard Chardonnay was crafted to highlight its natural complexity and cool-climate character. The **hand-picked grapes** were **whole-bunch pressed** to preserve the purity and delicacy of the fruit. Fermentation took place in **French oak barrels**, where the wine remained for **nine months** with gentle stirring of the lees as needed to build texture and complexity. After aging, the wine was rested in tank on its lees to allow for further integration before bottling.

This careful approach to winemaking results in a Chardonnay that is both intense and delicate, with **crystalline clarity and a precise finish**. The emphasis on natural acidity and minimal intervention preserves the wine's fresh, vibrant character.

Tasting Notes

- **Color**: Pale straw with green highlights.
- **Aroma**: Pure and focused with floral notes, lemon, and lime, complemented by a hint of minerality.
- **Palate**: Intense and flavorful, with a light, delicate structure. Crisp acidity and a long, persistent finish highlight the wine's balance and precision, with a subtle mineral quality adding depth.

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Did you know?

The **Tolpuddle Vineyard** has gained international acclaim for its Chardonnay, praised for its ability to capture the **essence of Tasmanian cool-climate viticulture**. This unique terroir allows the wines to develop naturally high acidity, making them vibrant and age-worthy.

Wine Pairing Ideas

- **Oysters with mignonette sauce**: The Chardonnay's bright acidity and mineral notes enhance the briny freshness of the oysters.
- **Grilled sole with lemon butter**: The delicate texture and citrus flavors of the wine pair harmoniously with the light, buttery richness of the sole.
- **Goat cheese and herb tart**: The wine's acidity cuts through the creamy texture of the cheese, while its floral and citrus notes complement the herbs.
- **Roast chicken with thyme and garlic**: The savory elements of the chicken are balanced by the Chardonnay's crisp acidity and subtle minerality.

98 James Halliday

James Halliday (JH) : 98 Points (2023)

It seems a gross understatement to say that Tolpuddle has been in fine form as of late, but they have knocked it out the park again with this release from the cooler '23 vintage. The palest of straw in the glass, the aromas crisp and filigreed. Citrus, white peach and nectarine cut with glorious wisps of struck match and flinty complexity. Grilled hazelnuts, deftly-judged vanillin oak, lardo, white flowers, crushed riverstone, clotted cream and sea spray. The wine envelops the imbiber; flavours precise and pure with an umami-rich, mineral cadence, dreamy texture and daubs of spiced oatmeal, grilled peaches and flint. The finish is sustained, the only thing unresolved the need for another (larger?) bottle. An outstanding Australian chardonnay.

97 James Suckling

James Suckling (JS) : 97 Points (2023)

Sophisticated and polished aromas of flint, stone fruit, lemon curd and beeswax. The palate is medium-bodied with a creamy texture that is cut through with a laser-like acidity, giving notes of grapefruit rind, shortbread, orange blossoms and chalk. Exceptional poise and balance with underlying tension coming from a cool vintage. Drink or hold.