

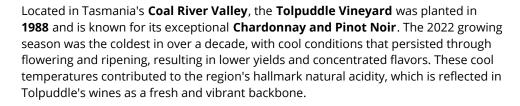
Tolpuddle Vineyard Pinot Noir is a powerful and complex expression of Tasmanian Pinot, balancing intense fruit with refined cool-climate spice.



Pinot Noir 2022

Tasmania, Australia

Region and Vineyards



The vineyard's meticulous management practices are aimed at producing fruit with purity and intensity, emphasizing natural acidity and ripe tannins. The Tolpuddle Vineyard's soils and climate combine to create an environment where Pinot Noir develops a rich flavor profile without sacrificing finesse or elegance, capturing the essence of Tasmanian cool-climate terroir.

Winemaking

Tolpuddle Vineyard Pinot Noir 2022 is crafted to enhance its natural complexity and structure. The **hand-picked grapes** are a combination of whole berries and whole bunches, which are fermented in open fermenters with gentle pump-overs and plunging to encourage balanced extraction. This method preserves the wine's bright fruit character and introduces layers of texture.

The wine then matures in French oak barrels for ten months, with approximately one-third new oak. This careful oak treatment integrates seamlessly, adding subtle depth and structure without overwhelming the purity of the fruit. The result is a Pinot Noir that showcases the unique cool-climate characteristics of Tasmania while retaining a rich and complex profile.

Tasting Notes

- Color: Deep ruby.
- Aroma: Ripe red cherry, smoked meat, and hints of olive, accompanied by coolseason spice.
- Palate: Concentrated with intense fruit flavors, framed by fine but firm tannins. The palate reveals a layered structure with a long, savory finish, balanced by vibrant acidity and spice.





Alcohol: 13,50 %

Composition: 100% Pinot Noir







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Did you know?

The **Tolpuddle Vineyard** has become a celebrated site for Pinot Noir in Australia, with its wines reflecting Tasmania's ideal conditions for this varietal. The vineyard's focus on sustainability and precise viticultural techniques have contributed to its reputation for producing wines of **purity and elegance**, year after year.

Wine Pairing Ideas

- **Duck confit with cherry reduction**: The rich, savory character of the duck pairs beautifully with the wine's red cherry and smoked meat notes.
- **Grilled lamb chops with rosemary**: The firm tannins and spice in the Pinot complement the lamb's texture and herbal flavors.
- **Wild mushroom risotto**: The earthy tones of the mushrooms echo the wine's complexity, enhancing its depth.
- **Aged Gouda**: The Pinot's acidity and tannins balance the cheese's nutty, savory flavors, creating a refined pairing.

96 James Halliday

James Halliday (JH): 96 Points (2022)

Tolpuddle has firmly cemented its position at the pointy end of the Tasmanian pinot noir pyramid, consistently producing knockout wines that have become a benchmark for the region. Nothing changes with the 2022 release, which shows wonderful fruit intensity and oodles of pinosity in a graceful package. Lovely pure dark cherry and wild strawberry fruits, cut with exotic spice, charcuterie, roasting game, shiitake broth, amaro herbs, purple floral tones and complex forest floor notes. Textural and elegant yet with an undercurrent of latent power and intensity, a tight tannin frame and a long finish that shows balance and poise. Just wonderful stuff.



Decanter (DCT): 96 Points (2022)

Planted in 1988, this cool, northeast-facing vineyard (benefiting from being in a rain shadow) was bought in a spur of the moment decision by cousins Martin Shaw and Michael Hill Smith MW (of Shaw & Damp; Smith in the Adelaide Hills) in 2011. This is fermented and matured in oak barrels, about 30% new, using a proportion of whole bunch fruit. Anne Krebiehl MW: Darker fruit, peony petal, Ceylon tea. Translucent and peppery, crunchy, fine tannin: a beautifully marginal Pinot. Justin Knock MW: Beguiling nose, maritime notes, fragrant spices, cumin, red fruits, layers of flavour. Everything is here and in balance. Wonderful. Dirceu Vianna Junior MW: Generous, expressive, ripe red and dark fruits and a hint of leafiness and spice. Elegant and combines lots of ripe juicy fruit with savoury complexity.



