



TOLPUDDLE

VINEYARD



2022 PINOT NOIR

2022 Vintage

The coldest vintage we have experienced in more than a decade. Cool conditions especially around the time of flowering resulted in a combination of low yields and concentration of flavour. These cooler conditions which persisted throughout the entire growing season culminated in great natural acidity, now synonymous with Tolpuddle Vineyard fruit.

2022 Tolpuddle Vineyard Pinot Noir

A very strong year for Pinot Noir at Tolpuddle. There is complexity and power, balanced by pure fruit notes and cool season spice. It shows powerful fruit, with ripe red cherry, smoked meat, and olive notes, framed by fine but firm tannins. Great length of flavour. An exciting vintage.

The grapes were all hand-picked and fermented as a combination of whole berries and whole bunches, in open fermenters, with gentle pump-overs and plunging. The wine was aged in French oak for ten months, of which about one third was new.

pH: 3.75
Alc/Vol: 13.5%
TA: 5.6 g/L

Cellaring

Will repay careful cellaring for up to 12 years

Ideal serving temperature

16–18°C

Tolpuddle Vineyard

First Planted: 1988 to Chardonnay and Pinot Noir
Winemakers: Martin Shaw and Adam Wadewitz