



TOLPUDDLE

VINEYARD

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COAL RIVER VALLEY

In Tasmania's south-east, the Coal River Valley's climate is extreme for viticulture. 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.

TOLPUDDLE VINEYARD

Planted in 1988 to Chardonnay and Pinot Noir, the vineyard is on a gentle north-east facing slope. The soil is light silica sands over sandstone, and of moderate vigour, ensuring well-balanced vines.

2024 PINOT NOIR

2024 VINTAGE

Following on from a dry winter we experienced regular, well-timed rainfall throughout spring and summer. This rainfall, along with mild and sunny conditions for the remainder of the ripening season promoted strong vine growth, good flowering and bunch development. Fruit ripened slowly but evenly resulting in moderate yields with plenty of flavour. One of our best seasons on record.

2024 TOLPUDDLE VINEYARD PINOT NOIR

Dark, brooding fruit and lifted aromas of aniseed and pepper. On the palate, concentrated fruit is framed by fine, integrated tannins that linger on the finish. There is a sense of opulence to this wine, balanced by more complex, savoury spice and the seamless acidity we have come to expect from Tolpuddle Vineyard.

All hand-picked fruit is fermented as a combination of whole berries and whole bunches, in open wooden and stainless fermenters, with gentle plunging. Aged for 10 months in French oak, of which about one third was new.

Ideal serving temperature: 16-18°C

Will repay careful cellaring for up to 12 years.

