

POOLEY



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TASMANIAN WINES



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CELLAR DOOR & BUTCHER'S HILL VINEYARD

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2023 BUTCHER'S HILL CHARDONNAY

Varietal/s: Chardonnay
GI: Tasmania, Coal River Valley
Yield: 3 T/Ha
Clone/s: P96, P76 and I10V1
Harvest Date: 18th March 2023
Alcohol: 12.8%
PH: 3.20
TA: 7.9 g/L
RS: 0 g/L
Bottle Date: 21st February 2024
Production: 2,376 Bottles

Vineyard:

Location: Richmond, Tasmania
Appellation: Coal River Valley
Established: 2003
Elevation: 30m-100m
Soil Type: Dolerite & self-mulching black vertosols over sandstone
Aspect: North Facing
Size: 6ha under vine

Growing Season:

The 2023 growing season started with budburst in September and continued with flowering in November. This year, we experienced a lot of wind and rain during flowering which makes for very challenging conditions. Between October and December 2022, there was 230mm of rainfall at both of our vineyard sites. It resulted in poor fruit set, and an overall reduction in yield for the season. Late December saw the rain disappear, leading away from the La Nina weather pattern and towards a drier, warmer El Nino period. It was a mild summer with no extremes of heat, whilst remaining warm. This is great for steady and slow development of flavour, acid, sugar, and tannin. All the elements that make for great quality wine.

Vinification:

Fruit was hand picked, with whole bunch pressed to tank. Then racked to barrel for an inoculated ferment with CHD yeast. Matured for 10 months in 35% new French oak barriques (Sirugue). 35% Malolactic fermentation.

Tasting Notes:

Bright aromas of kaffir lime, citrus blossom and fennel lead into a generous palate full of character. Stone fruits of apricot and white peach blend into mandarin and beeswax with a soft note of macadamia. Finishing long with a silky texture and strong line of acid.

Cellaring Potential:

15 + years (from vintage)

