

POOLEY



POOLEY WINES  
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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## 2023 CHARDONNAY

Varietal/s: Chardonnay  
GI: Tasmania, Coal River Valley  
Yield: 5 T/Ha  
Clone/s: P56, P76  
Harvest Date: March 23rd  
Alcohol: 13.3%  
PH: 3.15  
TA: 8.82 g/L  
RS: 0 g/L  
Bottle Date: November 8th 2023  
Production: 9,333 bottles

### Growing Season:

The 2023 growing season started with budburst in September and continued with flowering in November. 2023 vintage experienced a lot of wind and rain during flowering which made for very challenging conditions. Between October and December there was 230mm of rainfall on each of our vineyards. This resulted in poor fruit set, and reduction in our overall yields. Late December saw the rain ease leading away from the La Nina weather pattern and towards the warmer El Nino period. With a milder summer and no extreme heat we saw a steady and slow development of flavour, acid, sugar and tannins, bringing some amazing quality wines.

### Vinification:

Fruit was cooled to 5 degrees overnight before being whole bunch pressed. Juice was fermented in tank to keep temperatures maintained at 18 degrees, then transferred to barrel at 1 Baume to finish fermentation. It remained in French oak barriques (20% new) for 7 months on full lees. 20% malolactic conversion.

### Tasting Notes:

Summer fruits on the nose with white peach, rockmelon and pear followed by a palate of candy apple, nectarine and toasted biscuit. Plenty of generosity and depth of character with a lean acid profile and seamlessly integrated oak.

### Cellaring Potential

8 + years (from vintage)

