

POOLEY



POOLEY WINES
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

1431 RICHMOND RD, RICHMOND TAS 7025

E: INFO@POOLEYWINES.COM.AU

PH: (03) 6260 2895

2022 ELIZABETH ANNE CHARDONNAY

Varietal/s: Chardonnay
GI: Tasmania, Coal River Valley
Yield: 4 T/Ha
Clone/s: Penfolds
Harvest Date: 1st April
Alcohol: 12.5%
PH: 3.15
TA: 7.9 g/L
RS: 0 g/L
Bottle Date: 10th March 2023
Production: 576 Bottles

Vineyard:

Location: Campania, Tasmania
Appellation: Coal River Valley
Established: 1985
Elevation: 80m-100m
Soil Type: Sandy loams & sandy clay loam over impervious clay
Aspect: North-East Facing
Size: 12ha under vine

Growing Season:

The lead-up to 2022 vintage included one of the wettest winters on record, a cool drying spring into summer with high humidity. All these factors led to healthy canopies and bunch numbers. The cool conditions, especially around the time of flowering resulted in some poor fruit-set in earlier flowering varieties. This delivered a combination of small and large size berries to form reducing the overall yields and intake in those varieties. The vintage started a couple of days later than usual, but with the high humidity/ lowered diurnal range, our late ripening varieties were picked slightly earlier than usual. Overall, a quality vintage.

Vinification:

The fruit was hand-picked then cooled overnight to 5 degrees. Whole bunch pressed directly to barrel the following day. Wild fermentation on full solids, in 2 x 1 year old French oak Barriques (Marcel Cadet). 11 months maturation in barrel. 50% malolactic fermentation.

Tasting Notes:

Soft notes of lime sorbet, buttered toast and minerality on the nose with green apple, white peach and apricot following on the palate. Finishing with citrus peel, toasted hazelnuts and a silky texture.

Cellaring Potential:

15 + years (from vintage)

