

POOLEY



PREMIUM
TASMANIAN WINES



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

2023 ELIZABETH ANNE CHARDONNAY

Varietal/s: Chardonnay
GI: Tasmania, Coal River Valley
Yield: 4 T/Ha
Clone/s: Penfolds 56, I-Clone
Harvest Date: 5th April
Alcohol: 12.5%
PH: 3.25
TA: 8.0 g/L
RS: 0 g/L
Bottle Date: 15th March 2024
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 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:

The fruit was hand-picked then cooled overnight to 5 degrees. Whole bunch pressed to tank and settled overnight. Fermentation in Marcel Cadet French oak Barriques 1 new and 1 one year old. 11 months maturation in barrel. 50% malolactic fermentation.

Tasting Notes:

A robust and classic Chardonnay, aromas of fresh churned butter and macadamia follow through to the pallet, where Cooida Vale acidity and elegance balance and lengthen the wine. An outstanding 2 vintage for this impressive tribute.

Cellaring Potential:

15 + years (from vintage)

