



### Varietals

100% Chardonnay

### Yields

4.0 T/ha

### ABV

13%

### PH

3.2

### TA

7.8 g/L

### RS

0 g/L

### ACCOLADES



# 2024 COOINDA VALE CHARDONNAY

**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

## VINEYARD INFORMATION

Vineyard: Cooinda Vale  
Location: Campania, Tasmania  
Geographic Indicator: Coal River Valley  
Climate: Cool-climate  
Established: 1985  
Elevation: 80m-100m  
Soil Type: Sandy loams & sandy clay loam over impervious clay  
Aspect: Sheltered North-East Facing  
Size: 18ha under vine

## QUICK DETAILS

| Harvest Date           | Bottling Date         | Production      |                      |              |  |
|------------------------|-----------------------|-----------------|----------------------|--------------|--|
| 18 <sup>th</sup> March | 5 <sup>th</sup> March | 3,568           |                      |              |  |
| 23 <sup>rd</sup> March | 2025                  |                 |                      |              |  |
| Yeast                  | Fermentation          | Maturation Time | Maturation Vessel    | Coopers      |  |
| Indigenous             | 14 days               | 11 Months       | French Oak Barriques | Marcel Cadet |  |
|                        | Full Solids           |                 | 20% New              |              |  |
|                        | 70% MLF               |                 | 60% One Year Old     |              |  |

Vegan friendly, sustainably grown



## VINTAGE DETAILS

The 2024 growing season in the Coal River Valley began three weeks early due to an unusually warm winter, requiring swift action from the vineyard team. Consistently warmer temperatures and reduced, steady rainfall created optimal growing conditions, a positive contrast to previous years, fostering excellent vine development and robust flavour profiles. Minimal pests and diseases were observed, resulting in exceptionally pristine and healthy fruit.

Harvest began at Butcher's Hill in early March with House Block Pinot Noirs and concluded with the Cordon Cut Riesling, all under superb conditions. This favourable climate and diligent vineyard management yielded high-quality grapes with excellent concentration, vibrant acidity, and balanced ripeness. We anticipate remarkable wines that truly showcase the unique Coal River Valley terroir.

## WINEMAKING PROCESS

2024 Chardonnay was handpicked from our Cooinda Vale vineyard on March 18th and 23rd. The grapes were whole-bunch pressed and fermented in French oak barrels using indigenous yeast for a fortnight. The wine was aged for 12 months in those barrels on full solids, which has given it a lovely texture. We also allowed 70% of the wine to go through malolactic fermentation to soften the acidity and add creaminess. The wine was bottled on the 5th of March, 2025.

## TASTING NOTES

This beautifully crafted Chardonnay has a lovely nose of ripe nectarine and a hint of toasty oak. On the palate, a creamy texture, a touch of minerality, and flavours of citrus and peach. The acidity is bright and gives it a long, clean finish. A beautifully structured wine that will age gracefully.

## CELLARING POTENTIAL

Enjoy now, or cellar with confidence for 10-15 years