

POOLEY



PREMIUM
TASMANIAN WINES



POOLEY WINES
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CELLAR DOOR & BUTCHER'S HILL VINEYARD

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2023 COOINDA VALE CHARDONNAY

Varietal/s: Chardonnay
GI: Tasmania, Coal River Valley
Yield: 3 T/Ha
Clone/s: Penfolds, I10V1
Harvest Date: 5th April
Alcohol: 12.5%
PH: 3.25
TA: 7.8 g/L
RS: 0 g/L
Bottle Date: 18th February 2024
Production: 3,733 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: 16ha 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 handpicked and cooled to 5 degrees overnight. Fruit was whole bunch pressed the following morning with hard pressings separated. Following day juice was inoculated with CHD yeast and transferred to barrel. Primary fermentation lasted for 20 days. The wine saw 50% MLF completed. The wine saw 40% new French oak barriques which are Marcel Cadet barrels from D&J. The wine was matured for 8 months in barrel. It then spent 6 weeks in tank prior to bottling. No fining but filtered.

Tasting Notes:

A Cooina Vale Chardonnay to go down in the history books, aromas of roasted almond, fresh butter, sea spray and jasmine. The palate leads in to the signature grapefruit pith and mandarin, brought together with creme brulee, macadamia, apricot, preserved lemon and a tight acid line.

Cellaring Potential:

15 + years (from vintage)

