

POOLEY



PREMIUM  
TASMANIAN WINES



POOLEY WINES  
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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## 2022 COOINDA VALE CHARDONNAY

Varietal/s: Chardonnay

Alcohol: 12.5%

GI: Tasmania, Australia

TA: 7.4 g/L

PH: 3.15

Clone/s: Penfolds, I10V1

Yield: 5.5 T/Ha

Baume: 12

Harvest Date: 29th March 2022

Bottle Date: 15th February 2023

Production: 4150 bottles.

### Vinification:

Hand-picked, chilled to 5 degrees overnight. Whole bunch pressed to tank, then put to barrel the next morning. Wild, barrel fermentation for 20 days. 8 months maturation in 35% new French oak barriques (80% Marcel Cadet and 20% St Martin). Transferred to tank for 2 months with minimal lees stirring. 40% malolactic fermentation.

### 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: 6ha 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 fruitset 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.

### Tasting Notes:

Soft aromas of green apple, buttered toast, and grapefruit perfume the nose. The palate is generous with notes of stone fruit, beeswax and lemon with nashi pear. Beautifully balanced with a long finish.

Optimal Drinking: 2023 - 2038

