

POOLEY



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: 8920 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: Cooinda Vale, Campania
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

