POOLEY

EST. 1985

CERTUM PETE FINEM

POOLEY WINES
1431 RICHMOND RD
RICHMOND TAS 7025
PH: 03 6260 2895,
INFO@POOLEYWINES.COM.AU

2019 COOINDA VALE CHARDONNAY

Varietal/s: Chardonnay
Clone/s: I10V1, Penfolds
Yield: 5.5 tonne/hectare
Production: 5352 bottles
Alcohol: 13.4%
PH: 3.22
TA: 7.9 g/L

Vinification:

Handpicked and whole bunch pressed. Cold settled for 1 day then racked to barrel with minimal stirring. No Malolactic

Oak: French Oak Barriques (225L) & Puncheons (500L)
Maturation: 10 months in 40% new barrels
Yeast Strain/s: Wild

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:

A warm, dry start to the growing season with September and October rainfall well below average, and maximum temperatures generally above average. This was followed by warm dry conditions through summer with some areas of the south receiving their warmest summer on record. February saw some reprieve from the heat with a touch of rain to freshen up canopies.

Tasting Notes:

A pronounced aroma of yellow peach, white florals and toasted almonds complemented by an underlying presence of minerality and reduction on the nose. The aromas are carried through on the palate with clean, crisp notes of golden apple, lemon zest and honeysuckle. Brilliant tension on the palate with a marathon-length on the finish.