



SINGLE SITE ESTATE COAL RIVER VALLEY CHARDONNAY 2025

Our Coal River Valley Chardonnay is a captivating representation of the region's exceptional terroir. Bordered by the towering Wellington Range and the scenic east coast, this valley enjoys a cool maritime climate, dry and low rainfall, and a lengthy growing season that is ideal for producing world-class Chardonnay. Characters of grapefruit, citrus and native bushland aromatics are evident, along with a seashell texture.

VINTAGE CONDITIONS

The Coal River Valley enjoyed soaking winter rainfalls followed by a drier than average spring. Dry conditions continued through until March, very much a return to typical conditions for the valley. These long, dry spells were matched with warm temperatures that resulted in an earlier harvest for some Pinot Noir and Chardonnay blocks, with grapes arriving at the winery in perfect condition.

TERROIR/PROVENANCE/REGION

Sourced from a south-east facing block, the vines are protected from the north-westerly winds and kept cooler due to shading from the hotter parts of the day, allowing longer ripening with higher natural acidity. The soil is predominantly dolerite with stones through the profile and patches of sandy loam towards the top of the hillside.

TASTING NOTES

Initial hints of nectarine and white peach give an indication of the warmer vintage, well matched by lemon curd and grapefruit that adds balance, complexity and a sense of Tasmanian finesse. The palate holds these flavours well, framed with fine acidity and subtle French oak tannins. The unique hallmark of this site is the long, fine, fruit finish, focussed by natural acidity that can only be achieved in the finest of cool climates.

FOOD PAIRING

Delicate, soft-fleshed fish such as flounder, with a lemon, parsley, butter sauce served on a bed of aromatic rice; or couscous with a side of fresh garden greens.

WINEMAKER	Peter Caldwell
HARVESTED	28 March 2025
REGION	Coal River Valley, Tasmania
VINEYARD SOIL TYPE	Predominantly dolerite with stones
VINEYARD ASPECT	South-east facing
FERMENTATION VESSEL	French oak puncheons and ceramic egg
FERMENTATION TYPE	Cultured yeast
VINE AGE	Average age of 12 years
ALCOHOL	13.0%
CELLARING	Enjoy now or cellar for 5 - 8 years
FIRST VINTAGE RELEASE	2022

WINEMAKING

The grapes were handpicked and whole bunch pressed with the free run juice and pressings kept separate. After settling, the juice was placed into French oak puncheons and a ceramic egg for fermentation. Towards the end of this process lees stirring was introduced and continued bi-weekly for 3 months until most of the malolactic fermentation was completed. The wine was topped as required during the next 8 months prior to blending and bottling.

