



# PONTING

## *2020 Tasmanian Chardonnay*

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### Region

The Tamar Valley is located in the north of Tasmania, a cool climate wine region synonymous with Chardonnay and Pinot Noir. A diverse region influenced by the Tamar River, with rich and fertile soil, and gentle rains that arrive from the Southern Ocean. A renowned region for producing exceptional quality wine.

### Vintage

Whilst the quality of the 2020 vintage was excellent, yields were significantly down from 2019. It was a much cooler than average season which drew out and slowed down the harvest. An unusually windy spring resulted in smaller bunches and had an overall impact on yields. Parts of the island experienced heavier than usual rainfall, whilst others a lack of rain presented different challenges. Nevertheless, the resulting quality of the wines is outstanding for Chardonnay, as well as aromatic white varieties.

### Wine

The fruit was whole bunch pressed, and the juice was minimally settled. No yeast was added allowing the wild yeast to take over the fermentation, wine was sent straight to barrel and a small percentage of new oak. After fermentation the wine was left without sulphur for a few months to allow natural malolactic fermentation to occur and to allow lees contact to increase texture. The wine was left on lees for six months. This Tamar Valley Chardonnay is full of citrus and stone fruits, cradled harmoniously with nutty oak. On the palate is texture, lemon zest, pear and fine tannin. Ready to enjoy now, however you will be richly rewarded should you choose to cellar until 2025

### Technical Details

Alc: 13.0%  
pH: 3.13  
TA: 7.9 g/L