



CHARDONNAY

2022



Eddystone Point was first released in 2013 and realises the winemaking team's vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce. Situated in windswept Northeast Tasmania, this landscape features some of the most uniquely layered terrain on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

Winemaker's Notes

The 2022 Vintage in Tasmania was not without its challenges, with vast differences in the behaviours of each sub-regions. Quality was a pleasant surprise and is a testament to our committed growers' efforts during difficult picking.

The Derwent and Coal River Valleys both experienced relatively cool and slow ripening seasons, producing excellent quality fruit that arrived very late in the season, picked at relatively high Baumes to manage the high acid retention. Whilst table Chardonnay yields are very low, the quality is excellent.

Eddystone Point Chardonnay represents the continued evolution of Tasmanian wine as we explore and develop vineyard resources. Our philosophy is to nurture elegance but develop ripe flavour at moderate potential alcohol levels. A true cool climate style, this Chardonnay displays the distinctive characteristics of Tasmanian Chardonnay.

Tasting Notes

Colour: Medium straw with a green hue

Bouquet: Aromas of white peach, pear juice & lemon curd. Lifted oak toast with notes of fresh stone-fruits.

Palate: A juicy but refined palate with a backbone of mineral acidity and flavours revolving around stone fruit and fresh cut quince. Gentle sweetness develops through the mid-palate from the careful use of quality French oak, giving structure and length, complementing the vibrant fruit profile of this wine. Partial malolactic fermentation has resulted in a wine that has texture and balance. A wine to drink now.

Wine Style: Sweet 1 2 3 4 5 Dry Light 1 2 3 4 5 Full Bodied

Alcohol
13.63%

Residual Sugar
3g/L

Acidity
7.46 g/L

pH
3.23

Winemaker
Stewart Byrne

Region
Tasmania

Sub Region
Coal River Valley, Derwent Valley

Fermentation
100% Oak Barrel

Cellaring
5-10 years

Harvesting
Handpicked