



HOLM OAK

TASMANIA

2019 Chardonnay



Variety:	Chardonnay
Region:	Tasmania
Appellation:	Tamar Valley
Vineyard(s):	Acid grey kandosol over Permian mudstone
Soil(s):	Sustainable / Trial Organics
Viticulture:	Wild / Open / Small batches
Fermentation:	20% new French oak / 80% 1-4 years for 10 months
Elevage:	Alc: 12.5% / Acid: 7.2 g/L

“Our grape growing philosophy is to produce the cleanest product with the softest management practices available. This involves using some organic and modern soft chemistry. We are in the process of adopting some organic measures on a larger scale.” - Holm Oak

THE WINE

The fruit was harvested at 12.0 Brix to retain high natural acidity, showing strong citrus and grapefruit characters, as well as some floral notes. The fruit was pressed to tank and allowed to settle for 24 hours and then racked to barrel (20% new French oak and 80% 1-4 yr old). The wine underwent 100% natural fermentation, and 20% malolactic fermentation. The wine was matured in oak for 10 months prior to bottling.

This is a refined and elegant cool climate Chardonnay. The nose displays aromas of citrus fruit, apricot kernel and white peach with spicy integrated oak, whilst the palate is fine and mineral.

THE WINEMAKER

Situated a stone's throw from the Tamar River in the Tamar Valley of Tasmania, Bec and Tim Duffy possess a laudable pedigree of wine related experience which they apply to their winery, Holm Oak. With Rebecca's 20 years of winemaking experience and Tim being a third generation vintner, the husband and wife duo is pumping out some serious juice in the cool climate of Tasmania. In the US, we import their Pinot Gris and Pinot Noir, but Holm Oak produces 9 other wines from Arneis to Shiraz. The Holm Oak tree is an Evergreen native of the Mediterranean, and the winery property sits on an old tree farm that was initially planted to make wooden tennis racquets.



Hudson Wine Brokers