POOLEY

EST. 1985

CERTUM PETE FINEM

PREMIUM TASMANIAN WINES

2023 HALLIDAY WINE COMPANION AWARDS — WINERY OF THE YEAR

POOLEY WINES

OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD
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HERITAGE TASTING

$25 TASTING FEE PER PERSON

Our Heritage Range wines highlight the first and second generation Pooley's who have played a crucial role in the Pooley Wines storyline. These wines represent the 'best of the best' from our vineyards, showcasing the purest expressions of site and characteristics of the key varietals that Tasmania and the Coal River Valley is renowned for growing.

2019 VINTAGE REPORT

The 2019 vintage in Tasmania's Coal River Valley was marked by a warmer and drier than average growing season, which ultimately delivered wines of exceptional quality and high concentration, despite some yield variation.

The state experienced one of its warmest seasons on record, though the Valley's sheltered, low-rainfall climate kept disease pressure minimal, allowing for excellent vineyard conditions. A windy flowering period did lead to patchy fruit set and resulting slightly lower yields for some vineyards, particularly for the dominant Pinot Noir, but this worked to intensify the remaining fruit.

The earlier-than-usual harvest produced Pinot Noir with great richness, deep colour, and concentrated dark fruit flavours of black cherry and plum, balanced by fine, ripe tannins. Meanwhile, the dry, sunny conditions were ideal for Riesling, allowing for full flavour development while preserving the region's signature vibrant natural acidity. These white wines are zesty, focused, and concentrated, exhibiting intense lime and citrus notes with a taut, mineral structure, ensuring excellent longevity.

The vintage overall is viewed very positively for its combination of intensity and cool-climate focus.

2019 MARGARET POOLEY TRIBUTE RIESLING

TASTING FEE $10

RRP / COOINDA CLUB
$125 / $106.25

Tasting Notes:

Bright, pale, hues of fresh lime juice, following into the restrained bouquet of kaffir lime, ripe pear, elderflower, honey suckle and jasmine, reminiscent of a warm summers evening. As you inhale further hints of spices, honey and lemon drops round out the heady experience.

A rich, complex palate of lime zest, cumquat, white peach and ripe nectarine play on the racy acidity. Linger a little longer as it builds depth, hints of guava, golden kiwi fruit, honeydew melon. Complexity and balance a testament to many years of enjoyment ahead and development to unfold.

Vinification:

100% Whole bunch pressed with no time on skins due to the riper fruit from 2019.

2019 JACK DENIS POOLEY PINOT NOIR

TASTING FEE $15

RRP / COOINDA CLUB
$225 / $191.25

Tasting Notes:

Bright cherry in colour, a glimpse to what awaits on the palate, dark, ripe, sour cherries mingling with white chocolate, hints of cocoa, vanilla and spice. As it evolves subtle hints of earth, bramble and white pepper are indicative of the time resting in new French oak.

A lively palate rounded by fine tannins, where layers of red and black cherries, autumnal berries, bramble and cocoa tumble. Truffle, forest floor, cedar emerge as the tight acidity drives a long finish, a touch of chocolate orange suggests much more lies in wait as this wine evolves., subtle, yet powerful and elegant.

Vinification:

33% whole bunch included in fermentation (wild) for 24 days. Pressed to French oak barriques 33% new for 10 months.

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