



COINDA VALE TASTING

\$20 TASTING FEE PER PERSON

YEAR OF FIRST ESTABLISHMENT: 1985

SOIL:

Shallow sandy clay loams over impervious clays. Black cracking clays to the north.

ASPECT:

Sheltered North-East facing

ELEVATION:

80–100m

VARIETALS:

Chardonnay, Pinot Noir, Syrah, Riesling, Pinot Grigio

AREA PLANTED:

18 hectares

Coinda Vale Vineyard is tucked away in a nook of hills North of Campania, making it much more protected from prevailing weather conditions than Butcher's Hill. Being more continental, Coinda Vale also experiences greater extremes in conditions, bringing more frequent frosts, snow, and heatwaves. The shallow, pale sandy soils at this site tend to produce a moderate level of struggle for the vines by restricting deep root growth and water and nutrient accessibility. Fortunately, these conditions produce a more delicate and finessed wine.

RRP / COINDA CLUB



Halliday Wine Companion

2024 COINDA VALE RIESLING

\$70 / \$59.50

Granny Smith apple and grapefruit dominate this wine, accompanied by lemongrass, crème fraîche and freshly sliced fennel. A marble smooth and steely acid line provide complexity and focus to the finish.



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2024 COINDA VALE CHARDONNAY

\$90 / \$76.50

This beautifully crafted Chardonnay has a lovely nose of ripe nectarine and a hint of toasty oak. On the palate, a creamy texture, a touch of minerality, and flavours of citrus and peach. The acidity is bright and gives it a long, clean finish. A beautifully structured wine that will age gracefully.



2024 COINDA VALE PINOT NOIR

\$90 / \$76.50

This Pinot Noir offers an inviting bouquet of red cherries, raspberries, and earthy spice, with subtle oak notes. The palate is elegant and structured, with a silky texture and flavours of red fruit. Fine-grained tannins and balanced acidity lead to a long, graceful finish.



COINDA VALE 'ORONSAY' PINOT NOIR

\$125 / \$106.25

Named for the 'R.M.S. Oronsay' which brought the Pooley Family out from the UK in 1952, these wines are produced to show a true sense of place and as a tribute to where we come from.

TASTING NOTES

This Pinot Noir opens with savoury aromas of white pepper and black licorice, lifted by a hint of rose petal. The palate is elegant and lively, showcasing a delicate interplay of damp earth and green herbaceous qualities alongside bitter orange and rosemary. Rich tannins provide structure, leading to a clean and persistent finish. It's a beautifully balanced wine that perfectly captures the cool-climate character of Tasmanian Pinot Noir.



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