



# LOST FARM

## TASMANIA

### 2022 Chardonnay

TAMAR VALLEY, TASMANIA



Lost Farm Wines is a cool climate winemaking project of the Angove Family. The name 'Lost Farm' comes from the historic loss of the original Angove Family Farm, known by locals as simply "the Farm". In the 1970s government bureaucrat's rezoned the land from agricultural use to residential use resulting in its compulsory acquisition. With the stroke of a pen, the family's best vineyards were lost.

*'To bring some of our family history to this new adventure and to remember our original farm, lost to urban sprawl in 1974, Lost Farm - Tasmania was born.'*  
We hope you enjoy, Richard Angove

#### TASMANIA WEATHER & VINTAGE

Tasmania has a moderate maritime climate, cooled by prevailing westerlies off the Southern Ocean, providing conditions that are generally free from extremes. Mild spring and summer temperatures, with warm autumn days and cool nights, allow the grapes to ripen slowly on the vine. This means maximum varietal flavour development is achieved without losing the essential natural acid that gives Tasmania's wines freshness and balance.

The 2022 growing season was fantastic with only two significant rain events during this period. A cool spring moderated yields, while a long spell of warm, sunny weather after Christmas furnished fantastic ripening conditions. A great vintage for Chardonnay in particular.

#### VITICULTURE & WINEMAKING

The two vineyards for Lost Farm Chardonnay are located in the northern Tamar Valley.

The majority of this wine (73%) is made from the Glenbothy Vineyard, located just south of the bustling town of Launceston. The north east facing slope of dark volcanic loam is close planted to Chardonnay vines and captures the warm morning sun and delivers fruit of purity with racy natural acidity. The balance, from Iron Pot Bay, 45 minutes to the north of Launceston is a unique site directly adjacent to the Tamar River. Chardonnay here is planted in Alluvial Clay and trellised using the unique 'Lyre' Trellis system. Good exposure to the sun ensures pure fruit with refined acid.

Handpicked at optimum ripeness the grapes were destemmed and gently pressed, with each vineyard kept separate. Fermentation occurred in French oak puncheons and hogsheads, where the wine was left to mature for 9 months to impart subtle oak influence. The wine was lees stirred twice weekly to add depth and flavour. Each barrel was individually assessed prior to blending and bottling.

#### WINEMAKERS NOTES

A complex and elegant Chardonnay that shows lemon zest, white peach, nectarine, cashew nut and graceful oak with a creaminess and texture all linked together with cleansing acidity. Lost Farm Tasmania Chardonnay is classically cool climate and bursting with flavour.

#### TECHNICAL

ALCOHOL	13.0%	RESIDUAL SUGAR	1.4g/L
pH	3.20	TA	7.3g/L