



LOST FARM

TASMANIA



2023 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's wine producers rose to the (many) challenges across the 2023 season to harvest modest volumes of excellent quality grapes. No two seasons are the same in Tasmania's cool and varying climate, and this sentiment rang especially true for the 2023 harvest, with challenges being plentiful and varied across the island. The overall 2023 vintage production is very similar to 2022, with many wine growing areas experiencing significantly lower yields.

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 sophisticated and refined Chardonnay displaying notes of vibrant lemon zest, succulent white peach, ripe nectarine, hints of cashew nut, and seamlessly integrated oak, all wrapped in a creamy texture. Balanced with refreshing acidity, Lost Farm Tasmania Chardonnay epitomises the elegance of cool-climate wines while delivering an explosion of flavour.

