

LOST FARM

TASMANIA

2021 CHARDONNAY

TAMAR VALLEY
TASMANIA



Lost Farm is a cool climate winemaking project of the Angove Family. The name 'Lost Farm' comes from the historic loss of the original Angove Family Vineyards at Tea Tree Gully in South Australia, known by locals as "The Farm".

In the 1970s government bureaucrats re-zoned the land from agricultural use to residential use, resulting in its compulsory acquisition. 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.

Lost Farm is about discovery and potential. Through key relationships with a small number of growers in the cold climate of Tasmania's Tamar Valley we aim to make wines with soil, soul and site in mind.

VINTAGE

Northern Tasmania saw cooler-than-average temperatures and abundant rain until just a few weeks before harvest when the clouds parted and mild, sunny weather ensued. This enabled the development of exquisite flavours and high natural acidity in some of the best Chardonnay in years, heralding one of the great seasons in Tasmania.

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.

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