



## TOMICH WINES

2018 TOMICH HILL PINOT GRIGIO



### 2018 Tomich Hill Pinot Grigio

The Tomich Hill range is handcrafted from estate grown fruit from our high altitude cool climate vineyard in the Adelaide Hills.

The resulting wines display elegance, complexity and true exhibition of variety and class.

#### TASTING NOTES

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| <b>Vintage:</b>   | 2018   |
| <b>Variety:</b>   | Pinot Grigio   |
| <b>Region:</b>    | Adelaide Hills   |
| <b>Winemaker:</b> | Randal Tomich  |
| <b>Colour:</b>    | Pale straw   |
| <b>Bouquet:</b>   | Notes of citrus and melon  |
| <b>Palate:</b>    | Zesty citrus, balanced by just a touch of honey-like richness, is complimented by a wonderful flinty crisp finish. This wine has a freshness that makes it enjoyable by many |
| <b>Cellaring:</b> | Drink fresh  |

#### FOOD MATCHES

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Fresh blue swimmer crab salad.

#### VINTAGE CONDITIONS

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2018 Vintage started late and was a short burst. It concluded mid-April after six weeks of consecutive busy days and nights picking fruit. We had cold nights and mild days to prolong the ripening of fruit and maximise its quality this year. The berries slowly ripened in ideal conditions to make another great vintage.

#### WINEMAKING

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Picked from parcels of F4V6 clone and rushed straight to be pressed. Cool fermentation in stainless steel tanks coupled with the specific clone provides crisp fruit with a fresh steely backbone