

# 2018 TOMICH HILL SAUVIGNON BLANC



## TOMICH WINES

### 2018 Tomich Hill Sauvignon Blanc

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>	Sauvignon Blanc
<b>Region:</b>	Adelaide Hills
<b>Winemaker:</b>	Randal Tomich
<b>Colour:</b>	Pale straw green
<b>Bouquet:</b>	Fresh guava, gooseberries and lychees
<b>Palate:</b>	Zesty citrus, crunchy green apples and snow pea notes leading to crisp and flinty minerality. A classy, fresh and clean wine displaying great purity of fruit.
<b>Cellaring:</b>	Drink fresh

#### FOOD MATCHES

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Salt and pepper squid or grilled fish with a squeeze of citrus.

#### 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 three separate parcels and rushed straight to be pressed. Cool fermentation was in stainless steel tanks.

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