



## TOMICH WINES

### 2018 Woodside Vineyard Chardonnay

This Single Vineyard range of wines is handcrafted from Estate-grown fruit from our high altitude, cool climate vineyard. The wines are single varietal: displaying elegance, complexity and dedication to style.

#### TASTING NOTES

---

<b>Vintage:</b>	2018
<b>Variety:</b>	Chardonnay
<b>Region:</b>	Adelaide Hills
<b>Winemaker:</b>	Randal Tomich
<b>Colour:</b>	Straw
<b>Bouquet:</b>	Opens with aromas of creamy ripe white nectarines and apples.
<b>Palate:</b>	Good round mouthfeel with clean and crunchy flavours from pure stone fruits. A crisp and fresh yet rich chardonnay.
<b>Cellaring:</b>	1-3 years but also lovely to drink fresh

#### FOOD MATCHES

---

A truly versatile wine matching beautifully with classic Australian fish'n chips through to richer spaghetti vongole style dishes.

#### VINTAGE CONDITIONS

---

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

---

Pristine fruit, 70% French clone '95' giving rich pear and apple, 30% American clone '110' providing fresh melon and citrus acid backbone. Barrel fermented, 15% new oak and a small amount of stainless tank ferment providing an extra level of freshness.