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TOMICH

cool climate.
hand crafted.
softly farmed.



Tomich Hill Sparkling M

Our Sparkling M represents the best in viticulture and winemaking, delivering premium wine of wonderful structure and style from our cool climate Adelaide Hills Vineyard. The resulting wine displays elegance, complexity and true exhibition of variety and class.

Tasting Notes

Vintage: NV - Blend of 2018, 2017 and 2019 for creamy complexity.

Variety: 65% Chardonnay, 35% Pinot Noir.

Region: Adelaide Hills. Winemaker: Randal Tomich.

Colour: Pale salmon Straw

Bouquet: Delicate aromas of citrus blossom, nectarine and white peach.

Palate: Layered creamy soft palate with vibrant bead. Underlying mineral acidity carrying hints of citrus and stonefruit finishing with clean, crisp acidity.

Technical: Alc - 11.7%; TA - 8.64; pH - 3.06; RS - 6.5g/L. Cellaring: Drink fresh.

Food Pairing

A delightful, refreshing aperitif to enjoy chilled when celebrating any special occasion. Great with oysters, light delicate seafood or fresh summer fruits.

Winemaking

Picked in the early morning chilled overnight and pressed off, free run juice only. 65% Chardonnay and Pinot 35%, fermented in old French barrique and stainless steel for freshness.