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cool climate.
hand crafted.
softly farmed.

TOMICH



Icons of Woodside 2019 'Q96' Chardonnay

THE VINEYARD

The vineyard is situated in the cool climate Adelaide Hills Region and records temperatures five degrees centigrade cooler than Adelaide. The mesoclimate is ideally suited to producing premium fine wine as the cool temperatures promote late bud-burst and long, slow ripening of fruit. The Onkaparinga River runs through the vineyard in its eastern aspect.

Altitude: 365m – 400m above sea level **Annual rainfall:** 800mm
Area under vines: 220 acres - trellised single cordon

VINTAGE CONDITIONS

Vintage 2019 was a challenge for us all in the Adelaide Hills. Lucky for us though, fruit quality remained high even though yields were down. It was also a quick vintage, with all grapes off the vine within 3.5 weeks, in early March. This meant we could spend more time in the winery working on the finished product of what would go into the bottle.

WINEMAKING

Fermentation: 100% barrel fermented,
Maturation: 12 months in oak on gross lees, 45% new oak. 70% French oak, 30% American oak. Partial malolactic fermentation

THE WINE

Origin: Block Q planted in 2001 **Area:** 16.8 acres
Soil: predominately brown podzolic clays over quartz subsoil's and heavy rock
Clone: 96 Bernard
Colour: Straw
Bouquet: Opens with aromas of creamy ripe white nectarines and apples.
Palate: Good round mouth-feel with clean and crunchy flavours from pure stone fruits. A crisp and fresh yet rich chardonnay.

pH: 3.22 **Rs:** 0.7g/L **TA:** 6.73g/L **Alc:** 12.70%

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