



T

TOMICH

cool climate.
hand crafted.
softly farmed.



Woodside Vineyard 2019 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

Vintage: 2019

Variety: Chardonnay

Region: Adelaide Hills

Winemaker: Randal Tomich

Colour: Straw

Bouquet: Opens with aromas of creamy ripe white nectarines and apples.

Palate: Good round mouthfeel with clean and crunchy flavours from pure stone fruits. A crisp and fresh yet rich chardonnay.

Cellaring: 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

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

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.

(08) 8299 7500, sales@tomich.com.au, www.tomich.com.au