



TOMICH WINES

## 2017 Icons of Woodside Q96 Chardonnay (Pre-release)

Our Icon wines display the pinnacle of viticulture and winemaking. Each carefully selected fruit parcel is handcrafted in small batches, wild fermented and carefully barrel aged, creating wine with sophisticated complexity and depth. These wines are only produced in exceptional vintages.

### TASTING NOTES

<b>Vintage:</b>	2017
<b>Variety:</b>	Chardonnay
<b>Region:</b>	Adelaide Hills
<b>Winemaker:</b>	Randal Tomich
<b>Colour:</b>	Straw
<b>Bouquet:</b>	Clean restrained ripe nectarine and melon with hazelnut and biscuit aromas.
<b>Palate:</b>	Full bodied, complex creamy palate with layers of stonefruit and a hint of butterscotch. A clean finish. Inspired by classic Burgundian style winemaking.
<b>Cellaring:</b>	Beautiful young and fresh, however will increase in depth and complexity over next 2 - 10 years.

### FOOD MATCHES

A truly versatile wine matching beautifully with a classic rich spaghetti vongole.

### VINTAGE CONDITIONS

The 2017 vintage was full of challenges: ever changing and cool weather conditions delayed ripening dates on all varieties. This resulted in a longer hang-time for fruit, which ensured the flavour and aroma concentrations were exceptional. Above average winter rainfall left the dams full and soil moisture levels were stable to ensure the best conditions for quality fruit and consistent moderate / cool weather conditions maintained optimum vine balance and excellent colour, flavours and aromas in the grapes.

### WINEMAKING

Our Burgundian style Chardonnay is a wine of passion. Fruit was chosen from our Q Block planted with French clone Bernard 96. Handpicked in the early morning, with wild yeast fermentation followed malolactic fermentation. Batonage at 2 week intervals using 30% new French barriques from Burgundy and Bordeaux spending 18 months in oak.



Tomich Wines

87 King William Road, Unley SA 5061

08 8299 7500 sales@tomich.com.au

www.tomich.com.au