



Tomich Hill Reserve
2010 CHARDONNAY
ADELAIDE HILLS

Tomich Hill Reserve Range represents the very best in viticulture and winemaking, delivering premium wine of wonderful structure and style from our cool climate Adelaide Hills Vineyard.

TASTING NOTES

Vintage: 2010

Variety: Chardonnay Region: Adelaide Hills Winemaker:
John Tomich / Peter Leske

Colour: Pale straw

Bouquet: Clean restrained ripe nectarine and melon with
hazelnut and biscuit aromas

Palate: Full bodied, complex creamy palate with layers of
stonefruit and a hint of butterscotch. Clean mineral finish.

Inspired by classic Burgundian style winemaking.

Harvest: March 2010

Technical: Alc/vol - 14%; TA - 7; pH - 3.6; R/S - 3.0g/l

Cellaring: Enjoy young and fresh, however will increase in
depth and complexity over next 2 - 10 years.

FOOD MATCHES

Enjoy chilled on a summer's evening with a fresh garden salad,
fish dishes or grilled chicken. Can handle rich sauces.

VINTAGE CONDITIONS

2010 was an outstanding season. A January heatwave resulted in early
veraison about two weeks ahead of schedule. February and March saw
cooler dry conditions for perfect ripening. The fruit was harvested in
pristine condition.

WINEMAKING

Our Burgundian Chardonnay is a wine of passion. Fruit was
selected from our French clone Chardonnay using only select
parcels of fruit. Handpicked in the early morning, wild yeast and
malolactic fermentation. *Batonage* at 2 week intervals. 30% New
French Barrique, Burgundian & Bordeaux. 18 months in oak.

PAST AWARD HISTORY

93 Points- 2011 James Halliday

Silver Medal- 2010 Decanter World Wine Awards

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