

## MY SELECTION

*Local wines  
you should try*



ROSS NOBLE

## Simon Tolley

**Adelaide Hills Chardonnay  
2015 \$35.**

**Adelaide Hills Sauvignon  
Blanc 2017 \$25.**

FIFTH generation grower Simon Tolley hand harvested a small parcel of chardonnay fruit from the Tolley vineyard at Woodside on March 1, 2015. The grapes were whole pressed in seasoned French oak barrels using free run juice. Wild fermentation before malolactic fermentation with weekly stirring proceeded for six months before bottling. A belief that “great wine is made in the vineyard” is held by Simon Tolley and this chardonnay validates that. It has the fragrance of white peach and cashew while the palate is full bodied with a creamy texture and unobtrusive oak.

Along with his mantra that meticulous care in the vineyard is a major factor for quality in his wines, Simon Tolley also holds that site selection and the right clone is needed.

Clone F4V6 came to Australia via California in 1958, with the original selection from Chateau d’Yquem in France. He de-stemmed in the vineyard in the cool of the night, transferring whole berries to the press within an hour. This is an aromatic, savory savvy with pervasive lime and tropical fruit on the palate.