



SIMON_TOLLEY

Adelaide Hills

CHARDONNAY

Clonal Selection: Bernard 95

2017



HARVEST

A small parcel of carefully tended vines of Chardonnay fruit was harvested from the Tolley Vineyard in Woodside on the 5th April 2017.

WINEMAKING

Hand picked grapes were gently whole bunch pressed to seasoned French oak barrels using free-run juice only. A high solids, wild fermentation followed, giving the wine texture and complexity. The wine underwent Malo-lactic fermentation with weekly batonage (stirring) for approximately 9 months before bottling.

CHARACTER

A complex bouquet with stone fruit aromas. Using quality French oak (20% new), layers of texture persist with white flesh, peach flavour and a hint of citrus acidity. A medium-full bodied style with subtle and restrained oak.

RELEASE DATE January 2020

ALCOHOL 12.5% alc/vol

SCREW CAP Ensures freshness and longevity.

*Join Simon and his family in realising their dream and date with destiny!
Simon Tolley; Viticulturist*