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cool climate.
hand crafted.
softly farmed.

TOMICH

2019 McLaren Vale Shiraz

The Vineyard

Grapes for our Tomich Hill McLaren Vale Shiraz have been sourced from one of the best vineyards in one of McLaren Vale's best subregions, Clarendon. A tried and tested area for growing full-flavoured Shiraz, McLaren Vale has almost the perfect climate for grape growing; warm summers, low humidity, good winter rain and long Autumns to ensure that grapes achieve ripeness, flavour, acid and balance.

Altitude: 265m above sea level Annual rainfall: 700mm

VINTAGE CONDITIONS

2019 was a hot vintage in McLaren Vale, but the cooling breezes from Gulf St Vincent helped moderate the heat. A dry winter and windy spring meant irrigation was necessary for the hot summer to come. The vines ripened throughout February and harvest began in March. Yields are slightly down in comparison to the 2018 vintage, but the quality is excellent with intense flavours and good natural acidity.

WINEMAKING

Small batch, fermented in a 5 tonne open fermenter, with a small percentage of whole bunch which adds savoury spice to the wine. Fermentation was completed in French oak, of which 20% is new. Lifted and fragrant with floral notes on the nose. Bright red fruit characteristics prevail, with savoury undertones of cassis and tobacco leading to a long, velvety and dry finish.

THE WINE

Origin: Clarendon, planted in 2001

Soil: Maslin sand, medium to coarse grain sand with iron stone out crops

Colour: Crimson Cherry Red

Bouquet: Vibrant dark fruits of blackberry, blackcurrant and plum appear on the nose

Palate: The flavoursome palate displays juicy mulberry and plum with hints of pepper, spice and chocolate. Grippy tannins are enhanced by a long elegant finish.

pH: 3.46 Rs: 1.0g/L TA: 6.1g/L Alc: 14.4%

