



TOMICH

cool climate.
hand crafted.
softly farmed.



2019 Pinot Noir

This Single Vineyard range of wines is handcrafted from Estate-grown fruit from our high altitude, cool climate vineyard. The wines are single varietal: displaying elegance, complexity and dedication to style.

TASTING NOTES

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| Vintage: | 2019 |
| Variety: | Pinot Noir |
| Region: | Adelaide Hills |
| Winemaker: | Randal Tomich |
| Colour: | Pale cherry red. |
| Bouquet: | Intense berry and red cherry aromas. |
| Palate: | Vibrant palate of dark berry and cherry with subtle hints of dry herbs and silky graceful tannins. |
| Harvest: | March 2019. |
| Cellaring: | 3-5 years. |

FOOD MATCHES

Braised quail with wild mushrooms or soy-roasted pork belly.

VINTAGE CONDITIONS

Vintage 2019 was a challenge for us all in the Adelaide Hills. Lucky for us though, fruit quality remained high even though yields were down. It was also a quick vintage, with all grapes off the vine within 3.5 weeks, in early March. This meant we could spend more time in the winery working on the finished product of what would go into the bottle.

WINEMAKING

Harvested in the cool, early morning to maintain optimal fruit quality and Aromas, the grapes are hand picked and wild fermented. Champagne clone picked for strawberry flavours and French clone picked for cherry. 35% whole bunch, open top fermenter. 100% French oak barrels used for maturation.

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