



TOMICH WINES

2017 Tomich Hill McLaren Vale Shiraz

The Tomich Hill range is handcrafted from estate grown fruit from our high altitude cool climate vineyard in the Adelaide Hills.

The resulting wines display elegance, complexity and true exhibition of variety and class.

TASTING NOTES

Vintage:	2017
Variety:	Shiraz
Region:	McLaren Vale
Winemaker:	Randal Tomich
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.
Cellaring:	5 - 8 years

FOOD MATCHES

Served with roast beef and grilled and barbecued meats.

VINTAGE CONDITIONS

The unseasonable rainfall through the summer months of 2016 delayed 2017 veraison and harvest, with came four weeks later than last year's vintage. The drier weather pattern in March and April produced cool nights and warm days – ideal for both accelerating ripening and suppressing diseases. The wines are bright and vibrant and overall great quality.

WINEMAKING

Picked in the cool of the morning and open top fermented. Hand plunged 3-4 times a day to extract rich colour and a complex mid-palate. Matured for 18 months in a combination of French and American oak.