



TOMICH WINES



2017 Tomich Hill Barossa Valley Shiraz

The Tomich Hill Regional Series is handcrafted from estate grown fruit from our high altitude cool climate vineyard in the Adelaide Hills and some of the best parcels in South Australia. The resulting wines display elegance, complexity and true exhibition of variety and class.

TASTING NOTES

Vintage:	2017
Variety:	Shiraz
Region:	Barossa
Winemaker:	Randal Tomich
Colour:	Deep, dark purple. Dense and solid to the edge.
Bouquet:	Aromatic primary fruit aromas of plums and blackcurrants with a hint of violet flowers, fresh vanilla bean, dark chocolate and mocha notes and subtle aromas of oak spice.
Palate:	A classic core of plush, lifted dark berry compote, classic chocolate and spice flavours and a vibrant acid line giving freshness and vitality. Fine tannin structure providing some clear framing, direction and balance and ensures no rough edges.
Cellaring:	5 - 8 years

FOOD MATCHES

Served with roast beef and grilled and barbecued meats.

VINTAGE CONDITIONS

Barossa experienced a wetter than average 2016 winter and spring. This, combined with below average temperatures resulted in a later harvest than we've seen in many years. With the good soil moisture and cooler temperatures to date, the vines are looking very healthy - and a later harvest date means the grapes will ripen more slowly, enabling a gradual accumulation of sugars and flavours - for great quality wines.

WINEMAKING

Primary fermentation takes place in a combination of stainless steel vats and 5 tons open fermenters after which the wine is assembled into tank and allowed to complete a natural malolactic fermentation before being pressed off. It is then transferred to new & well-seasoned hogsheads and aged for up to 12 months.