



# T

TOMICH

cool climate.  
hand crafted.  
softly farmed.



## Icons of Woodside 2019 'H888' Shiraz

### THE VINEYARD

The vineyard is situated in the cool climate Adelaide Hills Region and records temperatures five degrees centigrade cooler than Adelaide. The mesoclimate is ideally suited to producing premium fine wine as the cool temperatures promote late bud-burst and long, slow ripening of fruit. The Onkaparinga River runs through the vineyard in its eastern aspect.

**Altitude:** 365m – 400m above sea level **Annual rainfall:** 800mm

**Area under vines:** 220 acres - trellised single cordon - Avg. 6100 vines per acre

### 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

**Fermentation:** Hand picked and wild fermented . 30% whole bunch ferment in small batch open fermenters. 3 weeks extended maceration on skins. Combination of yeasts used.

**Maturation:** 100% barrel aged, 40% new oak. 30% secondary ferment in French oak, 100% French barrels for 18 months.

### THE WINE

**Origin:** Block H, planted in 2001 **Area:** 2.66 acres

**Soil:** predominantly aged red podzolic soils over schist (weathered laterite rock)

**Colour:** Crimson cherry red

**Bouquet:** Vibrant dark fruits of blackberry, blackcurrant and plum

**Palate:** The flavoursome palate displays juicy mulberry and plum with hints of pepper, spice and chocolate. Grippy tannins.

**pH:** 3.47 **Rs:** 0.9g/L **TA:** 6.20g/L **Alc:** 14.30%

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