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cool climate.
hand crafted.
softly farmed.

TOMICH

2020 Woodside Vineyard Gruner Veltliner

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.

VINTAGE CONDITIONS

2020 was a vintage like no other. It started off perfect, and we were on track for a bumper harvest, with yields up and fruit quality super high. Then the bushfire. Our vineyard was right in its path and it decimated about 50% of it. But we still managed to produce wine! One of our fastest ever vintages, all our fruit was off in 3 weeks, by the end of March.

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: Block H, planted in 2010

Area: 4.94 acres

Soil: Predominately brown podzolic clays over quartz subsoil's and heavy rock

Clone: Geoff Hardy clone

Colour: Pale straw green

Bouquet: Seductively light with aromas of orange blossom creamy pear and white flowers.

Palate: A refined palate displaying beautiful mineral notes, great acidity, finishing with good round mouth feel.

pH: 3.15 Rs: 2.9g/L TA: 6.7g/L Alc: 13.30%

