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cool climate.
hand crafted.
softly farmed.

TOMICH

2021 Tomich Hill Sauvignon Blanc

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

2021 was a long and consistent vintage. Not too hot, with rain at the perfect times. We picked from late February to Mid April, and bunches were consistent and uniform and fruit quality super high.

WINEMAKING

Harvest: at dawn to maintain optimal fruit quality and aromas, crushed and pressed immediately to maximise delicate fruit flavours, freshness and natural acid. Minimal skin contact.

Fermentation: In separate batches. Long, slow, cool tank ferment using selected yeast strains. Racked off lees and sulphured directly after primary ferment. VL3 and X5 yeasts used.

THE WINE

Origin: Block A & N, planted in 2001 **Area:** 15.49 acres

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

Clone: F4V6

Colour: Pale straw green

Bouquet: Delicate, lifted aromas of passion-fruit and lime

Palate: Intensely concentrated flavour of fresh citrus lime, subtle passion-fruit, and remarkable fruit purity. This wine is un-oaked and displays a delicate minerality with a crisp acid finish.

Alc: 13.30%

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