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TOMICH WINES

## 2020 Tomich Hill 'Hilltop' Pinot Noir

### THE VINEYARD

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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

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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

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Fermentation: Crushed, pressed and fermented for 7-8 days on skins in a combination of 5 and 10 tonne fermenters., using RB2 yeast.  
Maturation: Matured in both old oak and stainless steel

### THE WINE

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Origin: Block C, Block I, planted in 2001 Area: 27.13 acres  
Soil: predominantly aged red podzolic soils over schist (weathered laterite rock)  
Clone: 777 & Dijon 114 / 115, D2V5, MV6  
Colour: Pale cherry red  
Bouquet: Intense berry and red cherry aroma  
Palate: Vibrant palate of dark berry and cherry with subtle hints of dry herbs and silky graceful tannins.

pH: 3.58 Rs: 1.0g/L TA: 6.0g/L Alc: 13.20%

