



THOMAS
VINEYARD
ESTATE

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McLaren Vale - Estate Grown

Newsletter ~ Autumn 2017

Autumn in the vineyard



Moon rise over the vineyard—May 2017

The McLaren Vale Wine Region has been significantly wetter this year than previous years and well above the average. There has been only one recent season that has a comparable rainfall leading up to vintage. January 2007 received 64.2mm and in 2017 80mm. February only had a few days of heat this year and because of the cooler weather and high crop load many vineyards had green fruit amongst ripening fruit, so bunches had to be dropped. Despite this, Thomas Vineyard had a record bumper harvest of 46 ton, the closest to this was 2004, at 36 ton. The cooler conditions meant slower ripening and vintage was 4 weeks later than normal this year.

Over the last two months we have had very little rainfall. This has led to soil moisture levels falling and the heavy clay soil being very dry. More irrigation was required post-harvest to assist a smooth and regular transition into dormancy, along with iron, nitrogen and seaweed applications.

Current activity in the vineyard includes, irrigation maintenance, snail and millipede management and vine post repair.



Staying hidden in the soil during hot, dry weather, autumn rains see the millipedes emerge in huge numbers, to feast on their favourite diet — leaf litter, fungi and decaying wood. Spraying with Coopex and removing food source is only effective in controlling numbers not eradicating the pest.



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Wine Degustation Dinner

A very successful Thomas Vineyard Degustation Wine Dinner was held at the Ivanhoe Tavern in Melbourne on Tuesday 2nd May, it was sold out with 55 attending. Emilio the owner of the Ivanhoe Tavern cooked some amazing food to compliment the Thomas Vineyard Estate Wines. The evening started with guests enjoying a glass of Thomas Verdelho on arrival, followed by a 2004 & 2010 Reserve Shiraz and 2015 Shiraz with Fillet of Beef cooked to order.

Then dessert a chocolate mousse that paired so well with the Thomas Sparkling Shiraz.



Current Release 2010 & 2015 Thomas Vineyard Estate Reserve Shiraz

2010 Reserve won Silver Medal at Melbourne International Wine Show 2016

Appearance – A dense inky colour, purple/red with black hues

Nose – Pure varietal aromas of blackberry and ripe plum fruits with sweet spicy oak and dark chocolate

Palate – Intense fruit characters with savoury tannins.

Outstanding wine, full-bodied in every respect, but not in any way departing from a region link/variety symbiotic: black fruits, dark chocolate and French Oak all contribute to this wine with a distinguished pedigree.

“James Halliday Australian Wine Companion”



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