



## TOMICH HILL 2012 Hilltop Pinot Noir

The Tomich Hill range is handcrafted from estate grown fruit from our high altitude cool climate vineyard in the Adelaide Hills. The resulting wines display elegance, complexity and true exhibition of variety and class.

### TASTING NOTES

Vintage:	2012
Variety:	Pinot Noir
Region:	Adelaide Hills
Winemaker:	Randal Tomich
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.
Harvest:	March 2012
Technical:	Alc -14.5 %; TA -6.7; pH -3.2 ; RS -0.3g/l
Cellaring:	Drink fresh

### FOOD MATCHES

Serve at room temperature. A good all rounder with many food types including quail, duck, turkey and lean red meat.

### VINTAGE CONDITIONS

Weather conditions were mild during summer, with a few short periods of hot weather where temperatures exceeded 30°C. Generally, conditions during the majority of the ripening period were ideal, with mild day time temperatures and cold nights frequently below 10°C, all conducive to excellent flavour development and the retention of natural acidity in the fruit. A great vintage!

### WINEMAKING

Hand picked and wild fermented in 3 parcels. Champagne clone picked for strawberry flavours and French clone picked for cherry. 10% whole bunch, open top fermenter. 100% French barrel.

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