

TOMICH HILL 2010 "Duck and Weave" Cabernet Sauvignon

The Tomich Arts collection embraces wines with lively and colourful personality. Fresh and flavoursome hand crafted wines highlighting mineral rich soils above the pristine Adelaide Hills terroir.

The individual designs on each label reflect the inventive thinking and character of all Tomich Wines.

TASTING NOTES

Vintage:	2010
Variety:	Cabernet Sauvignon
Region:	Coonawarra
Winemaker:	Randal Tomich
Colour:	Deep red with purple hues
Bouquet:	Intense aroma of plum and cherry with graceful herbal overtomes
Palate:	Medium weight, rich and enticing succulent fruits of dark berry and plum, with some spice and a hint of oak. Good length, with refined tannins and a reward- ing rich, smooth velvet mouthfeel
Harvest:	5th March 2010
Technical:	Alc: 13.8%; TA-606%; pH-3.46%; RS– 3g/l
Cellaring:	1 to 4 years

FOOD MATCHES

Serve at room temperature with roasted duck, hearty veal, venison or rabbit dishes.

VINTAGE CONDITIONS

2010 was an outstanding season. A January heatwave resulted in early veraison about two weeks ahead of schedule. February and March saw cooler dry conditions for perfect ripening. The fruit was harvested in pristine condition.

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