



TOMICH HILL 2012 'Rhyme and Reason' Pinot Gris

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:	2012
Variety:	Pinot Gris
Region:	Adelaide Hills
Winemaker:	Randal Tomich
Colour:	Light and delicate salmon hue
Bouquet:	Rosewater, floral, pear and red apples.
Palate:	Fresh nectarines and lingering honey lead to hints of nutmeg spice and crisp minerality. Focussed, lively and fresh.
Harvest:	10th March 2012
Technical:	Alc -12.5%; TA - 5.0; pH—3.4; RS 1.8 -g/l
Cellaring:	Drink fresh

FOOD MATCHES

Serve chilled with grilled salmon, tapas, paella and caramelised onion tartlets.

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

The grapes are whole bunch pressed to minimise phenolic extraction. Stainless steel tank fermentation.

PAST AWARD HISTORY

Decanter World Wine Awards 'Best Pinot Gris' in its category

Contact Us:

T 8299 7500 F (08) 8373 7229

E sales@tomich.com.au www.tomichwines.com