

2016 TOMICH HILL CABERNET SAUVIGNON



TOMICH WINES

2016 Tomich Hill Cabernet Sauvignon

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:	2016
Variety:	Cabernet Sauvignon
Region:	Coonawarra
Winemaker:	Randal Tomich
Colour:	Deep ruby with bright hues
Bouquet:	Lifted black cherry, chocolate, plum and cassis coupled with a French oak driven cedar edge
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 rewarding rich, smooth velvet mouth feel.
Cellaring:	6 - 8 years

FOOD MATCHES

Roast lamb rump with mint jelly.

VINTAGE CONDITIONS

2016 Vintage was early in the Coonawarra, with a warmer October advancing the whole season, such that flowering, veraison (start of ripening), and harvest dates were all a couple of weeks early. Despite the early season, the time taken for berry development and ripening were in line with normal, allowing adequate time for fruit to develop tannins and complexity in the wines.

WINEMAKING

Picked at optimum ripeness, fermented in 10 tonne static fermenters before being pressed to old and new, mostly French, oak for maturation.

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