

Tom 2002

This iconic, full-bodied red wine is from an exceptional Hawke's Bay vintage and represents the best that the region can produce. Crafted from grapes harvested from low-yielding vineyards, this wine was made using Bordeaux-style winemaking techniques to emphasise complexity of flavour and aroma, power and elegance on the palate, and a structure that gives the wine great ageing potential.

This is a wine to be savoured and thought about. Take time to enjoy the unfolding and multi-dimensional aroma and flavour, and serve with good food to fully appreciate its texture and structure.

DESCRIPTION

Colour: Deep, rich garnet.

Aromas: A complex array of fruit and secondary complexities, including cassis, black plums, cigar box, earth, spice, dark chocolate, new leather and an underlying minerality. This is a dense, multi-dimensional wine that changes and unfolds with time in the glass.

Palate: In the tradition of great Bordeaux, Tom 2002 exhibits exceptional concentration balanced by a backbone of firm tannin. The wine is powerful, but tight and long textured.

SERVING SUGGESTIONS

Tom 2002 will greatly reward decanting 30 minutes before serving. Superbly matched to robust, savoury style red meat dishes.

CELLARING

The concentration and structure of this wine promises to repay long-term cellaring for at least 10 years from the vintage date. Expect the wine to develop further complexity and a softer structure with time.

Wine:	Tom
Vintage:	2002
Release Date:	October 2006
Winemaker:	Tony Prichard
Variety:	Merlot 47%, Cabernet Sauvignon 44%, Malbec 9%
Region:	Hawke's Bay
Alcohol:	14% by volume
pH:	3.68
Total acidity:	6 g/L as tartaric
Residual sugar:	Dry
Brix at harvest:	Average 23.8°
Harvest notes:	The hallmark of the 2002 vintage was the warm, dry autumn which ensured excellent fruit ripeness and concentration. This wine was harvested off low-vigour soils in the Gimblet Gravels district and in the Tuki Tuki Valley. The lowest vigour, lowest cropping vines in each block were identified for selective hand picking.
Fermentation notes:	Each parcel of grapes was crushed into small fermenters and fermented at around 30° C. To extract colour, tannin and flavour from the skins, the juice was pumped over the cap three times a day. Aeration was used during pumpovers to stabilise colour, develop the structure of the wine and to increase the complexity of the aroma and flavour. The wines were tasted daily to determine the optimum drain-off time, and most parcels were drained off skins after three to four weeks.
Maturation notes:	Individual parcels were aged in French oak (of which 50% was new), for 12 months before the blend was put together. The wine was then returned to barrel for a further 6 months maturation.