



"TOM is our tribute to the legendary Tom McDonald, a pioneer of New Zealand's modern, quality winemaking era. Any wine bearing the TOM label fittingly represents only the very best of our efforts, innovations and experience. With a passion for the great wines of Bordeaux, Tom McDonald began producing Cabernet Sauvignon at the Church Road winery as far back as 1949. By the mid 1960's his Cabernet's were legendary and being compared to the First Growths of Bordeaux by wine commentators of the day. His success highlighted the latent quality potential for viticulture in New Zealand and led the way for the establishment of other premium varietals and wine styles. Today, Hawke's Bay is fast gaining a reputation for producing some of the finest Bordeaux-style reds in the world and TOM is helping to lead the charge. As an example, TOM 2005 scored 94/100 from Neil Martin on RobertParker.com and took second place overall in the recent 'San Francisco Bordeaux' versus 'Gimblett Gravels' tasting. TOM Cabernet Sauvignon Merlot 2007 is our finest ever release of this iconic wine."

Chris Scott - Winemaker



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 in the Gimblett Gravels, this wine was made using Bordeaux-style winemaking techniques to emphasise complexity of flavour and aroma, power and elegance on the palate, with a structure that gives the wine great ageing potential.





TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (Sept - April)

HAWKE'S BAY 2007 GROWING SEASON

GROWING DEGREE DAYS:	1320°C
RAINFALL:	311mm
MEAN JANUARY TEMP:	17.8°C
PRUNING REGIME:	VSP
HARVEST DATE:	Merlot 2 April 2007 Cabernet 19 April 2007

MATURITY ANALYSIS AT HARVEST (Average)

BRIX:	24.5°Bx
TITRATABLE ACIDITY: (as Tartaric Acid)	6.5g/l
pH:	3.50
WINE ANALYSIS	
ALCOHOL:	14.5% v/v
RESIDUAL SUGAR:	Dry
TITRATABLE ACIDITY: (as Tartaric Acid)	5.4g/l
pH:	3.71

The 2007 Growing Season

Despite a cool summer, the 2007 growing season was one of the best on record with a particularly warm, dry spell over the critical March and April harvest period. This enabled clean fruit to be harvested at optimal ripeness, resulting in wines with ripe flavour, ripe texture and good concentration.

Soil Type

Gimblett Gravels: Very recent alluvial greywacke gravels interspersed with varying levels of silt and sand, these warm soils are extremely infertile and free draining, allowing precise control over vine vigour and resultant fruit quality.

Clonal/Rootstock Selection

Cabernet Sauvignon (51%): UCD Clone 7
Merlot (49%): BDX clone 181

Winemaking Details

After careful fruit selection, the grapes were fully destemmed and crushed. The Merlot was fermented in a conventional closed top stainless steel fermenter, while the Cabernet Sauvignon was crushed to one of our 12-year-old French Oak Caves. Cold soak was not encouraged and fermentation was initiated immediately. The wines were pumped over 3 times a day, with significant levels of aeration both during and after fermentation. This encourages finely-structured tannins, aromatic complexity and better long term stability in the wines. Total maceration length was 2 weeks for the Merlot and 5 weeks for the Cabernet Sauvignon. Wines were tasted daily to assess required maceration length and level of aeration, before being drained and pressed. The press wine was tasted back into the free run juice before the wine was filled to barriques for malolactic fermentation. The wines were clarified by periodic racking during their time in oak and the final wine was bottled without fining or filtration.

Oak Regime

Individual parcels were aged in French oak barriques (of which 71% were new) for 15 months before the blend was put together. The wine was then returned to barrel for a further 6 months maturation.

Aroma and Palate

This is a dense, multi-dimensional wine that changes and unfolds with time in the glass. Deep, rich red in colour, this wine has a complex array of black fruits, floral notes and secondary complexities, including cedar, cigar box, earth, spice and dark chocolate. In the tradition of great Bordeaux wines, Tom 2007 exhibits exceptional concentration balanced by a backbone of firm tannin. The wine is powerful, but tight and long-textured. Take time to enjoy the unfolding and multi-dimensional aroma and flavours - serve with good food to fully appreciate its texture and structure.

Cellaring and Food Matching

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. This is a wine to be savoured and thought about. Tom 2007 will greatly reward decanting 30 minutes before serving and is superbly matched to robust, savoury-style red meat dishes.

TOM Range

Tom McDonald was a passionate, dedicated winemaker and one of the earliest pioneers of quality winemaking in New Zealand. As well as his huge contribution to the New Zealand wine industry, Tom oversaw winemaking, at what is now the Church Road Winery, for almost 6 decades, from the age of 17. Produced only in outstanding vintages, wines of the most exceptional character and quality are selected to wear the TOM label. This is our tribute to one of New Zealand's greatest winemaking legends.

