



# Tollana

## TR222 Cabernet Sauvignon 2003

Over the last three decades, Tollana has earned a reputation for producing finely structured and elegantly flavoured wines. The celebrated TR222 Cabernet Sauvignon became well known in the 1970's and is still a highly regarded wine today.

The 2003 vintage was made by using a combination of fruit, sourced from The Adelaide Hills and Coonawarra. As a result the wine displays an abundance of desirable cool-climate fruit qualities that are well supported by careful oak integration.

### Vineyard Region

Adelaide Hills, Coonawarra

### Vintage Conditions

South Australia received rainfall at the right time during the growing season and also benefited from moderate temperatures. Each rainfall invigorated the vines and maintained canopy health. Mild temperatures throughout February and March allowed the fruit to develop good flavours whilst retaining acid before warmer temperatures in the critical ripening month of April ensured a successful vintage.

### Grape Variety

Cabernet Sauvignon

### Maturation

This wine was matured for nine months in a combination of three, two and one-year-old French oak.

## Winemaker Comments: Andrew Baldwin



### Colour

Vibrant cherry red.



### Nose

A generous offering of freshly cut fruits, lifted and perfumed with rosemary, cherry, and blackcurrant, then interwoven with hints of fresh mint. Aromas of well handled French Oak underpin the nose with notes of lightly roasted nuts.



### Palate

Varietal flavours of blackcurrant, dark cherry, and dark chocolates contrast more leafy overtones. Firm, ripe, and well integrated tannins add a rich generous palate, balance, length and class to the lovely fruit.

### Wine Analysis

Alc/Vol: 14.0%

### Last Tasted

12 Jul 2004

### Peak Drinking

Now - 2012

### Food Matches

Ideally suited to Beef, Lamb, Veal

