



HOLLICK

COONAWARRA

2009 HOLLICK SPARKLING MERLOT

This wine is made from 100% Merlot grapes from the Hollick Coonawarra vineyard. It marks the 17th vintage of this outstanding wine and continues its reputation as a wine of softness and liveliness.

Near average winter rainfall in 2008 provided good soil moisture levels for budburst in early spring. Prolonged flowering due to cloud and wind during November caused a noticeable decrease in fruit set and a corresponding drop in cropping levels. The remainder of the growing season was near to ideal with the cool and dry conditions providing a long period of flavour development and a later harvest date than recent years.

The fruit for the 2009 sparkling merlot was picked, crushed and then fermented on skins for six days in stainless steel tanks. This base wine was then matured in a mixture of French and American oak for eighteen months. The secondary fermentation which changes the wine from still to sparkling, has produced a fine persistent bead, which is fresh and fruity.

A great wine to share with friends (with or without food) at any time of the day. Try it for breakfast with Eggs Benedict or with chorizo & bocconcini bruschetta.



Region	Coonawarra	
Varietal Composition	Merlot	
Appearance	Vibrant purple with an explosion of bubbles, this wine will develop brick red hues with bottle maturation.	
Aromas	Clean and fresh aromas of ripe mulberries are enhanced by dark chocolate notes.	
Flavours	Generously fruity with a predominance of berries and plums. The palate is further enhanced by underlying flavours of dusty oak and soft tannins.	
Technical Details	Alc/Vol	13.0%
	pH	3.5
	Total Acidity	5.9g/l
	Bottled	Feb 2011
Cellaring	Cellar for 5 years or more to experience the rich fruitcake character of aged Sparkling Merlot.	
Food Matching	Served chilled, the 2009 Hollick Sparkling Merlot is perfect for any celebration. Try it as an aperitif, serve it for brunch or team it with Glazed Ham and roasted Mediterranean vegetables for Christmas dinner.	