



HOLLICK

COONAWARRA

2010 HOLLICK THE NECTAR

It is said that the gloriously sweet, concentrated wines that result from grapes infected by Noble Rot (*Botrytis Cinerea*) are indeed 'The Nectar of the gods'. The first botrytised wine made by Hollick was from the 1985 vintage and the team has developed quite a reputation for this style.

The 2010 'The Nectar' is made from a select combination of our Coonawarra Riesling and balanced with selected parcels of Chardonnay, and Semillon from our Wilgha vineyard. The later part of the 2010 ripening period provided perfect conditions for the natural onset of Botrytis. Creeping its way throughout the entire vineyard and slowly dehydrating the berries, it produced the concentrated, incredibly sweet and flavourful fruit required for making a wine of this style.

The fruit was carefully selected and harvested by hand. Gentle pressing and a long cool fermentation retained the vibrant freshness of flavours, before the wine was clarified, stabilised and bottled.



Region	Coonawarra	
Appearance	Bright golden straw.	
Aromas	Clean and fresh aromas of dried apricot and honey with citrus notes of grapefruit.	
Flavours	A rich and luscious palate of concentrated stone fruit and citrus flavours. Complex and balanced, the sweetness is complemented by the acidity, culminating in a refreshingly pleasant and lingering finish.	
Technical Details	Alc/Vol	12.0%
	pH	3.58
	Total Acidity	9.5g/l
	Residual Sugar	206g/l
	Bottled	September 2010
Cellaring	'The Nectar' can be enjoyed on release, but will develop complexity with 3-5 years or more of careful cellaring.	
Food Matching	Serve chilled with vanilla bean panna cotta and citrus salad or a perfectly ripened soft cheese.	