



HOLLICK

COONAWARRA

HOLLICK 'THE NECTAR' 2011

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 core of the 2011 'The Nectar' is Coonawarra Riesling and this is balanced with selected parcels of Chardonnay, Semillon and Sauvignon Blanc from our Wilgha vineyard. The 2011 ripening period provided ideal 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	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 12.5% pH 3.35 Total Acidity 10.4 g/l Residual Sugar 106 g/l Bottled October 2011
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 soft cheese and crisp pear or apple.