



HOLLICK

COONAWARRA

HOLLICK 'THE NECTAR' 2010

Australian Wine Companion 2012

James Halliday

Glowing yellow-green; Hollick says it had the best botrytis infection for many years in '10, and it is reflected in the very pure and clean flavours to this voluptuous sweet wine, and its perfectly balanced acidity. Best sooner than later..

93 points

The Advertiser South Australian Wine of The year Awards

Voted best dessert/sticky white wine by consumers for 2011 South Australian Wine of the year awards.

The Advertiser SA Weekend

Tony Love

This Coonawarra botrytis-affected blend of mostly Riesling, with Chardonnay and Semillon, offers a classic honey and citrus zest twang, with an amazing 200 plus grams per litre of residual sugar although this is balanced by a zingy belt of acidity to keep the dessert-wine style refreshed and a perfect foil for this luscious summer treat.

Gourmet Traveller Wine Magazine

Huon Hooke

This wine, which is coy about its grape varieties, has a deep yellow hue and tea-leafy bouquet which smells of a strong botrytis attack.

It's very sweet, rich, concentrated and powerful, with a luscious, lingering finish. Full frontal sticky!

92 points

The Age Epicure winter 2011

A Coonawarra botrytised sweet white wine with the unusual varietal composition of 47percent Chardonnay, 45percent Riesling and 9 percent Semillon. Lush aromas of peach, apricot and sweet lime marmalade introduce and very sweet, round wine with a luscious mid-palate fruit perfectly counter pointed by a brisk acidity.



Five Nations Wine Challenge 2011

Gold Medal Winner

The Courier - Best Tipples of the Season

Ross Noble

Noble Rot:The Hollick The Nectar Coonawarra 2010 is made from around half and half of Chardonnay and Riesling with the rest Semillon. Enjoy with chocolates after a long lunch.

