



# HOLLICK

Coonawarra

## 1997 Reserve Chardonnay

Coonawarra has one of the longest growing seasons in the world for Chardonnay, and the grapes grown in this region develop intense melon fruit flavours.

Selected parcels of lower yielding fruit grown on the Hollick Coonawarra vineyards were picked at optimum ripeness for the 1997 Reserve Chardonnay. This fruit was chosen to provide richer, fuller fruit flavours as an alternative to our Wilgha Vineyard Unoaked Chardonnay.

Once harvested, the fruit was crushed and a portion was left in contact with the skins for some 24 hours. This process imparted a range of complex flavours and aromas, which has contributed to the palate length and structure. The wine was then barrel fermented in French oak hogsheads of varying ages. This variation in oak maturation has given a softness to the oak characters and has provided balance with the fruit flavours. A small portion of the wine underwent malolactic fermentation and this has softened the acid and provided a well rounded, rich, flavoursome wine.

The 1997 Reserve Chardonnay exhibits nutty barrel fermentation characters with creamy yeast overtones from extended lees aging, and lingering melon fruit flavours.

It is a versatile wine with food and can be enjoyed with salmon, or a range of pasta dishes. It should be served slightly chilled.

### Technical Details

Baumé	13.6° Bé
Alc/Vol	13.5 %
pH	3.39
Total Acidity	8.2 g/l
Volatile Acidity	0.55 g/l
Bottling date	March 1998



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750ml