



HOLLICK

Coonawarra

1999 Reserve Chardonnay

Coonawarra experienced another outstanding growing season in 1999. Contrary to other premium South Australian districts the rain held off during vintage, resulting in the Chardonnay achieving exceptional concentration of flavour.

Fruit for the Hollick Reserve Chardonnay was sourced from low yielding vines situated in the Wilgha Vineyard and The Winery Block in late March 1999. Picked prior to first light, the Reserve Chardonnay fruit was then crushed, with a portion being left “on skins” for 24 hours. Fermentation was started in stainless steel, then juice was transferred to French oak hogsheads to complete fermentation. As is the tradition of the Hollick Reserve Chardonnay, 15% of the wine was put through malo-lactic fermentation to impart further complexity to the finished wine. 10 months oak maturation and weekly lees stirring complete the making of the ‘99 Reserve Chardonnay.

The 1999 Reserve Chardonnay exhibits exquisite balance between fruit, oak, acid and complexing “malo” characters. The wine is bright yellow with green tinges at the edges and is rich and flavoursome, with a long finish on the palate. Fine elegant flavours of citrus, melon and peaches are well integrated with the buttery, cashew nut characters from barrel fermentation and malo-lactic fermentation. The intensely flavoured wine has great mouthfeel and balance, finishing with cleansing acidity. The 1999 Reserve Chardonnay may be cellared for 3 to 5 years to enhance richness and complexity.

Serve this wine lightly chilled with a variety of foods. Try with a South Australian Crayfish Salad or Veal Medallions with a macadamia nut and herb crust.

Technical Details:

Baumé	13.7° Bé
Alc/Vol	13.7 %
pH	3.42
Total Acidity	6.86 g/l
Bottling date	March 2000



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Reserve Chardonnay

750mL