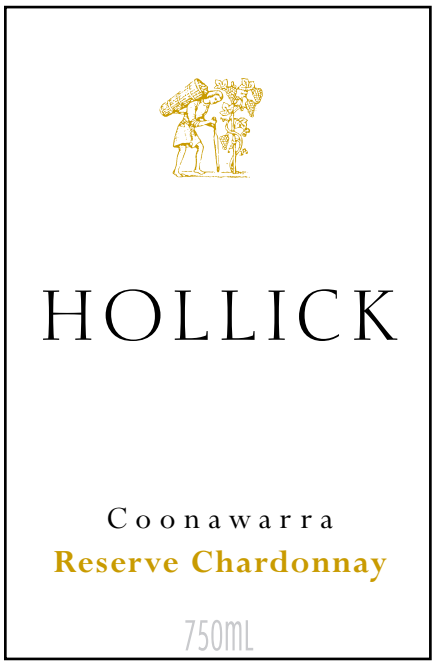
HOLLICK

Coonawarra

2004 Reserve Chardonnay

The 2004 vintage in Coonawarra was one of the latest on record, ensuring development of excellent fruit flavours in the grapes. The combination of dry sunny days and cool nights experienced in Coonawarra provide ideal conditions for the production of the highest quality Chardonnay fruit, displaying good natural acidity as well as concentrated flavours.



The grapes for the 2004 Reserve Chardonnay were picked in mid April in the cool early hours of the morning. Following crushing, a portion of the juice was left on skins for 24 hours. The primary fermentation commenced in stainless steel, and the juice was then transferred to selected Seguin Moreau French oak hogsheads and barriques to finish. At the completion of this fermentation, 15% of the wine was put through a secondary malo-lactic fermentation. Periodic stirring of yeast lees during the wine's 10 month maturation period completed the winemaking process.

Colour — In its youth the wine is straw yellow with green tinges at the rim. With age it will develop deep golden hues.

Aromas: — The wine displays spice laced Chardonnay fruit aromas of honeydew, figs and nectarine. These are enhanced by subtle butterscotch notes from the winemaking process.

Flavours: — The 2004 Reserve Chardonnay shows concentrated fruit characters with excellent length on the palate and crisp acidity on the finish. It displays a beguiling combination of spicy tropical fruit flavours and creamy malo-lactic overtones.

Cellaring: — Cellar with confidence for 3 to 5 years to enhance the wine's richness and complexity.

Lightly chilled, the 2004 Hollick Reserve Chardonnay is a marvellous accompaniment to South Australian Lobster.

Technical Details

Alc/Vol	13.5 %
pH	3.10
Total Acidity	7.27 g/l
Bottling date	May 2005

©2005 Hollick Wines
www.hollick.com