



HOLLICK

Coonawarra

2005 Reserve Chardonnay

2005 marked an early start to harvest, due to a dry and warm summer with average yields produced. The combination of sunny days and cool nights experienced in Coonawarra provided ideal conditions for the production of the highest quality Chardonnay fruit, displaying good natural acidity as well as concentrated flavours.

The grapes for the 2005 Reserve Chardonnay were picked in late March 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 white peach, figs and honeydew. These are enhanced by subtle butterscotch and toasted almond notes from the winemaking process.

Flavours: The 2005 Reserve Chardonnay shows concentrated fruit characters with a mineral edge and excellent length on the palate. It displays crisp acidity balanced by creamy malo-lactic overtones.

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

Lightly chilled, the 2005 Hollick Reserve Chardonnay is a marvellous accompaniment to South Australian Lobster.

Technical Details

Alc/Vol	14.0 %
pH	3.22
Total Acidity	7.69 g/l
Bottling date	February 2006

