



HOLLICK

COONAWARRA

2007 Bond Road Chardonnay

Warm and dry ripening conditions resulted in the 2007 vintage producing good fruit quality, however the yield was well below average. This wine is made predominantly from fruit from the vineyard adjacent to Bond Road on the Wilgha property in Coonawarra. Severe spring frosts necessitated the purchase of some supplementary grapes from Padthaway (a region well known for its quality Chardonnay fruit), for the 2007 Bond Road Chardonnay. A drenching rainfall in early January revitalised the vines, restoring soil moisture and allowing the development of flavour and colour in the grapes.

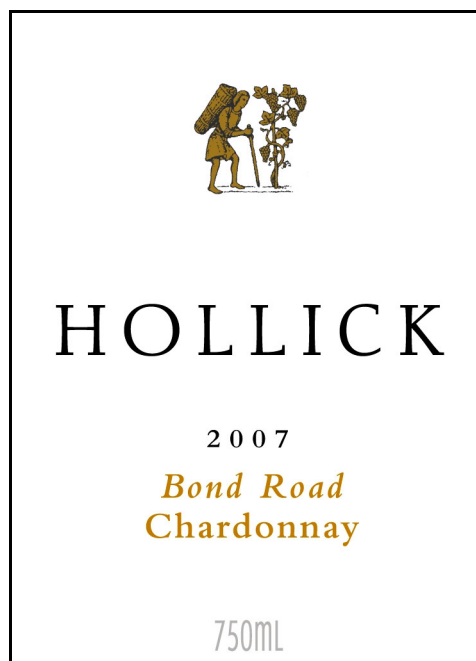
Harvested in the cool of dawn, the fruit was delivered to the winery in pristine condition. Gentle and careful pressing proceeded with the highest quality free run juice transferred to tank for overnight settling.

To encourage richness and complexity of palate, light lees were transferred with the juice to French oak barrels, where fermentation was allowed to start naturally with indigenous or 'wild' yeast. Further flavour development was achieved through 10 months of yeast lees contact and regular stirring. Partial malo-lactic fermentation contributes to an outstanding Chardonnay.

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

Aromas: Rich and lifted aromas of white peach, honey dew and citrus blossom resonate over butterscotch, toasted almond, honey and subtle spice.

Flavours: A powerful wine with pronounced flavours of peach, melon, fig and almond notes. A richly textured and complex wine with good balance and persistence.



Cellaring: Careful cellaring for up to 5 years will reward through enhancement of the wine's richness and complexity.

Lightly chilled, the 2007 Hollick Bond Road Chardonnay is a marvellous accompaniment to Barramundi with Crayfish Cream Sauce.

Technical Details

Alc/Vol	14.0 %
pH	3.37
Total Acidity	7.3g/l
Bottling date	February 2008