



# HOLLICK

Coonawarra

## 2005 Barbera

Barbera is the second most widely planted red variety in Italy, after Sangiovese. The highest quality Barberas are produced in the Piedmont region, producing richly fruited wines that show low to moderate levels of tannin and good acidity, providing early drinking pleasure.

The 2005 vintage is the first vintage of this wine, utilising grapes grown on the "Italian Block" in the Wilgha vineyard in Coonawarra.

A portion of the fruit was hand picked by some keen Hollick mailing list customers and the remainder machine harvested in early April. The wine underwent fermentation in small open fermenters where it was hand plunged twice daily. The wine was then transferred to second use french oak for 18 months maturation to ensure that the fruit flavours in the wine are to the fore.

**Colour:** Glossy dark cherry red, with purple hues at the rim.

**Aromas:** The wine displays fruit derived aromas of dried currants, blackberries and some pot-pourri inflections.

**Flavours:** This medium-bodied wine provides immediate drinking pleasure, with the unctuous black fruits coating the palate, with the acidity leaving the palate refreshed. Tannins are not a feature, which adds to the plush mouthfeel.

**Cellaring:** The 2005 Barbera is ready to drink, and recommended to be consumed within three years of release.

A great food wine, well suited to roast venison.

### Technical Details

Alc/Vol	13.5%
pH	3.50
Total Acidity	6.31g/l
Bottled	December 2006

