



HOLLICK

COONAWARRA

2008 HOLLICK BARBERA

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

The 2008 vintage was harvested in early March and is only the second release of this wine, utilising grapes grown on our “Italian Block” in the Wilgha vineyard in Coonawarra.

Prior to fermentation, the fruit was cold soaked for 3 days in order to obtain maximum colour and vibrancy. Small, open fermenters were used exclusively, with hand plunging carried out 4 times a day to ensure a softer tannin profile with maximum extraction of colour and flavour. Following the completion of fermentation, the wine was transferred to second use French oak for 18 months maturation. Only 160 cases of this wine were produced in 2008. However due to the impression this variety has made on us and our customers, we have planted another holding to expand on what surely may become a modern Coonawarra classic.



Region	Coonawarra
Appearance	Vibrant and deep crimson, with purple hues at the rim.
Aromas	Violets, plums and blackberries on the nose with touches of rhubarb and lavender.
Flavours	A juicy and lively wine showing fresh blackcurrant and boysenberries, with hints of anise and spice. A soft and harmonious palate with excellent mouth feel and balance. The tannins are soft and svelte with a touch of natural acidity providing a fresh and clean finish.
Technical Details	Alc/Vol 13.5% pH 3.47 Total Acidity 6.64 g/l Bottled September 2009
Cellaring	The 2008 Barbera is ready to drink now, and recommended to be consumed within five years of release.
Food Matching	A great food wine, well suited to Italian inspired meat dishes. Our chef recommends the Upstairs Duck Sausage, cabbage, apple and walnut coleslaw, with onion and raisin jam.