



HOLLICK

Coonawarra

2005 Chardonnay

This wine was previously known as our Wilgha Vineyard Unoaked Chardonnay. The 2005 Chardonnay is made from fruit from the Wilgha vineyard, located at the southern end of the famed Coonawarra region, in the cool south eastern corner of South Australia. This vineyard consistently produces wines which display distinctive varietal characteristics and excellent flavour intensity. This wine exhibits the benefits of a long cool ripening season and careful vineyard management to limit crop size.

The 2005 Chardonnay was picked in the cool of the morning to protect the natural varietal flavours of the Chardonnay grape. It was then pressed off skins and fermented at a low temperature to retain the characteristic delicate flavours so carefully developed in the vineyard. This crisp acidity of the wine allows it to be served as an aperitif or with a range of foods.

This unoaked Chardonnay is a refreshing elegant wine well suited to our modern cafe lifestyle. It may be served with salads such as rocket, pear, asparagus and prosciutto, or with delicate seafood dishes.

Appearance: Pale straw

Aromas: The wine delivers lifted fruit aromas reminiscent of rock melon and green apples.

Flavours: The palate is focussed and pure, displaying intense varietal Chardonnay flavours of white peach, rockmelon and quince., the wine finishes with cleansing acidity.

The Hollick team recommend that this wine is best consumed when young as a lighter alternative to oak-matured wines.

Technical Details

Alc/Vol	13.5%
pH	3.28
Total Acidity	7.95g/l
Bottled	23 January 2006



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2005
Chardonnay

750ML