



HOLLICK

COONAWARRA

2007 *Frizzanté*

The widespread frosts of October 2006 coupled with unusually dry spring and summer conditions have led to the first release of Frizzanté. Repeated incidences of sub-zero night temperatures decimated our Riesling crop, which is normally reserved for the 'Nectar'. With only a small volume of fruit left, it was decided to make Frizzanté, a fun and fruity wine with a sherbet-like fizz.

Rainfall in early January revitalised the vines, restoring soil moisture allowing the vines to develop flavour in the grapes. The warm days and cool nights in the lead up to harvest resulted in fruit showing a good balance of acid and elegant fruit characters.

In the cool, pre-dawn hours of the morning of April 26th the grapes were harvested by Stewy and his crew of burly tractor pilots and delivered to the winery. The grapes were immediately crushed and pressed to retain their natural fruit characters. The juice was cold settled overnight for clarification prior to undergoing a slow, controlled fermentation.

Colour: The Frizzanté is a dazzling pale green straw.

Aromas: A delicate mix of lime, and pear fruit flavours with a hint of citrus blossom and musk.

Flavours Lively, tropical fruit flavours predominate. The sweet mid palate is complemented by the refreshing mix of natural acid and a slight sherbet-like spritz on the finish.

Made primarily for fun, enjoy Frizzanté chilled, on its own or with spicy Asian dishes.



Technical Details

Alcohol	12.5 %
pH	3.40
Total Acidity	6.95g/L
Residual Sugar	18g/l
Bottled	October 2007