



# HOLLICK

Coonawarra

## 1998 Pinot Noir

Hollick Wines have been making Pinot Noir from grapes sourced from their Coonawarra vineyards since 1986. The long cool ripening period is ideally suited to the production of concentrated primary fruit characters in Pinot Noir.

The grapes were picked in mid April when they had attained their desired ripeness. After crushing the grapes were fermented in open fermenters where they were hand plunged. Following cessation of the ferment, extended skin maceration was employed to maximise flavour extraction.

The wine was then matured in one and two year old French oak for 9 months to impart subtle toasty oak characters. The wine displays typical spicy plum and raspberry Pinot Noir fruit flavours and aromas with underlying gamey tones. As the wine ages it will display more aged earthy, meaty characters consistent with high quality Pinot Noir.

The Hollick Pinot Noir may be enjoyed now or left in ideal cellar conditions for 5 years or more to develop further integration and complexity.

Pinot Noir is the perfect accompaniment to any game dish, such as Roast Duck with Red Currant and Pinot Glaze. Serve also with pasta or light meat dishes.

### Technical Details:

Alc/Vol	12.5%
pH	3.43
Total Acidity	5.08g/l
Bottled	19th August 1999

