



# HOLLICK

Coonawarra

## 2000 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 development of concentrated primary fruit characters in Pinot Noir.

The 2000 vintage was notable for its meagre crops and subsequent early ripening. The Pinot Noir was picked in late March during a rain free autumn. After crushing most of the grapes were fermented in open tanks where they were hand plunged. A portion of hand picked whole bunches underwent carbonic maceration to contribute greater complexity to the finished wine. Following the completion of the fermentation, extended skin maceration was used to maximise flavour extraction.

To impart subtle toasty oak characters, this Pinot Noir was matured for 9 months in a combination of new, one and two year old French oak barrels. This medium bodied wine displays spicy plum and cherry Pinot Noir fruit flavours and aromas with typical underlying gamey tones. The 2000 Pinot Noir is characterised by intense primary fruit flavours that linger on the palate and a silky mouthfeel.

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.

Duck and Pinot Noir are a celebrated combination. Enjoy with Slow Roasted Duck with a Pinot Jus.

### Technical Details

Alc/Vol	12.5%
pH	3.36
Total Acidity	6.86g/l
Bottled	15th March 2001

