



# HOLLICK

Coonawarra

## 2001 Pinot Noir

Hollick Wines have been making Pinot Noir from their Coonawarra vineyards since 1986. The 2001 vintage includes for the first time a small parcel of Pinot Noir from the cooler Mount Gambier region, some 50km south of the winery.

The grapes were picked in late March to early April following a cool autumn that was preceded by a warmer than average summer. To contribute greater complexity to the wine, this vintage of Pinot Noir was made in two portions which were blended at the completion. Most of the grapes were crushed and then fermented in open tanks where they were hand plunged and left 'on skins' for 7 days. A smaller portion were hand picked, with the whole bunches put through carbonic maceration prior to pressing.

To impart subtle toasty oak characters, the 2001 Pinot Noir was matured for 9 months in a combination of new, one and two year old Seguin Moreau French oak barrels.

**Colour:** Medium plum red in its youth, the wine will develop tawny hues with age.

**Aromas:** Complex aromas of spicy plum and cherry with underlying gamey notes. Subtle mocha oak aromas are also evident.

**Flavours:** This medium bodied wine displays spicy black cherry, plum and rhubarb fruit flavours. The palate is soft and silky, and persists with a fresh finish.

**Cellaring:** The Hollick Pinot Noir may be enjoyed now or left in ideal cellar conditions for 3 years or more to develop further complexity.

Pinot Noir is a great wine to enhance food, traditionally consumed with duck dishes, but we suggest trying with a Tuna steak with wasabi and herb butter.

### Technical Details

Alc/Vol	11.5%
pH	3.41
Total Acidity	6.30g/l
Bottled	28th February 2002

