



HOLLICK

Coonawarra

2002 Pinot Noir

Hollick Wines have been making Pinot Noir from their Coonawarra vineyards since 1986. The 2002 vintage like its predecessor includes a small parcel of Pinot Noir from a vineyard just to the south of Coonawarra, where the cooler climate is well suited to the variety.

The grapes were picked in early April following a cooler than average summer and a fine autumn. 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.

Maturation in a combination of new, one and two year old Seguin Moreau French oak barrels for 9 months has enabled the vibrant fruit flavours to come to the fore.

Colour: Deep plum red indicative of the low yields of the vintage.

Aromas: Spicy cinnamon and clove notes combine with sweet black cherry fruit aromas

Flavours: This medium bodied wine displays spicy dark cherry and ripe satsuma plum fruit flavours. The palate is soft and silky, and displays excellent length 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, classically paired with duck dishes, but we suggest trying with roasted quail with star anise.

Technical Details

Alc/Vol	13.0%
pH	3.53
Total Acidity	6.23g/l
Bottled	4th March 2003

