



# HOLLICK

Coonawarra

## 2003 Pinot Noir

Hollick Wines have been making Pinot Noir from their Coonawarra vineyards since 1986. The 2003 includes small parcels of Pinot Noir from selected vineyards just to the south of Coonawarra, where the cooler climate is especially well suited to the variety.

2003 was typified by yields that were well below the long term average, and thus the grapes had achieved desired ripeness levels by the relatively early date of March 14th in Coonawarra. Picked at 13.2° baumé, the grapes were crushed and then fermented in open tanks where they were hand plunged and left 'on skins' for 7 days.

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:** Mid cherry red, with a hint of purple at the rim.

**Aromas:** Cranberry and perfumed black cherry fruit aromas with some lavender and cinnamon notes.

**Flavours:** This medium bodied wine displays a soft and silky mouthfeel. The long palate offers up flavours of spicy dark cherry and ripe satsuma plums, and finishes with a crunchy acid 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. Our chef recommends roasted duck breast with braised leg tartlet and beetroot jus.

### Technical Details

Alc/Vol	13.0%
pH	3.35
Total Acidity	7.02g/l
Bottled	14th January, 2004

