



# HOLLICK

Coonawarra

## 2004 Pinot Noir

Hollick Wines have been making Pinot Noir from their Coonawarra vineyards since 1986. The 2004 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.

The 2004 vintage produced good yields of healthy fruit. The typically cool and dry Spring and Summer resulted in a long growing season and the fruit was not picked until the beginning of April, which is slightly later than the norm. Picked at 13.0° 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: Plum red, with a hint of purple at the rim.

Aromas: Black cherry and blackberry fruit aromas, with lavender and dried flower notes.

Flavours: This medium-bodied wine displays vibrant and penetrating satsuma plum and blackberry fruit flavours. This juicy wine displays a silky mouthfeel and excellent length on the palate.

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 Soy glazed duckling with Asian Noodle Broth and Bok Choy.

### Technical Details

Alc/Vol	13.0%
pH	3.61
Total Acidity	7.10g/l
Bottled	16th December, 2004

