



HOLLICK

Coonawarra

2005 Pinot Noir

Hollick Wines have been making Pinot Noir from their Coonawarra vineyards since 1986. The 2005 vintage 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 2005 vintage was just about perfect for Pinot Noir, with moderate yields and good growing conditions. Summer was mild and was followed by a relatively warm and dry autumn that enabled the fruit to develop good depth of fruit flavour. Picked at around 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.

The wine was matured 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: Bright plum red, with a hint of purple at the rim.

Aromas: Vibrant and primary fruit aromas of black cherries and plums come to the fore, with hints of spice adding complexity.

Flavours: This is a generously flavoured Pinot Noir with juicy black fruits evident on the palate, with a suggestion of dried flowers. It displays a silky texture and excellent length of flavour.

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 Twice Cooked Duckling with a green peppercorn and Pinot Noir Glaze.

Technical Details

Alc/Vol	13.0%
pH	3.60
Total Acidity	6.26g/l
Bottled	December, 2005

