



# HOLLICK

COONAWARRA

## 2006 Pinot Noir

Hollick Wines have been making Pinot Noir from their Coonawarra vineyards since 1986. The 2006 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 growing conditions for vintage 2006 were just about perfect. A mild summer combined with a relatively dry autumn enabled the fruit to develop outstanding colours and flavours.

The 2006 Pinot Noir achieved optimal ripeness in early March, slightly earlier than usual. A portion was hand harvested to allow some whole-bunch fermentation. In an additional effort to maximise complexity, traditional Burgundian winemaking methods such as cold soaking, natural fermentation and extended skin contact were implemented. The wine was matured in a combination of new, one and two year old Seguin Moreau French oak barrels for 9 months which has enabled the vibrant fruit flavours to come to the fore.

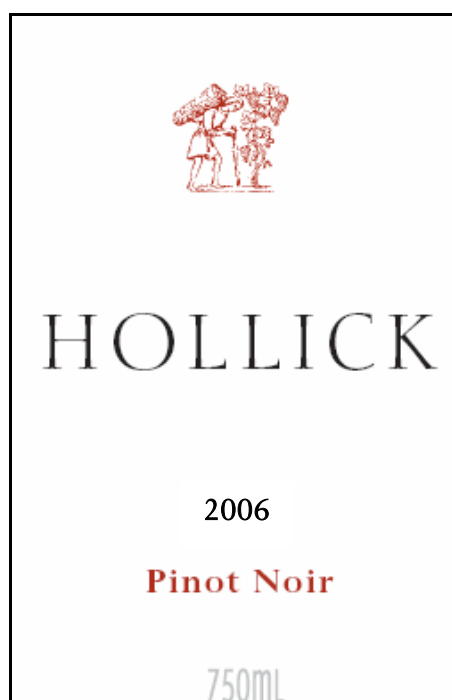
**Colour:** Bright plum red, with a hint of violet at the rim.

**Aromas:** Vibrant and primary fruit aromas of black cherries and plums, 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 sautéed quail, merlot grapes and braised red cabbage with a pickled walnut dressing.



### Technical Details

Alc/Vol	13.5%
pH	3.50
Total Acidity	5.60 g/l
Bottled	January, 2007