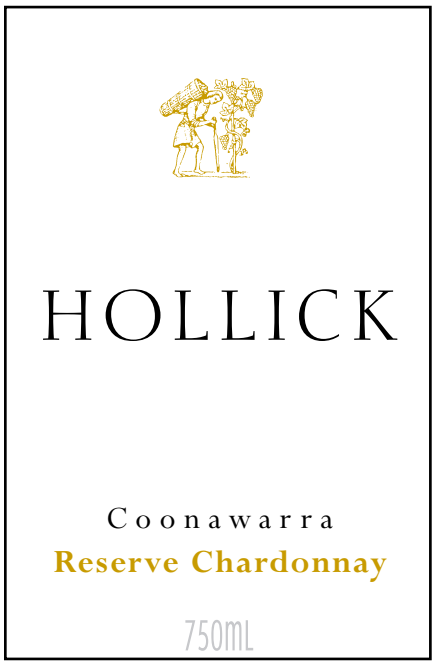
HOLLICK

Coonawarra

1995 Reserve Chardonnay

One of the most important features of grape production in Coonawarra is the very mild growing season. Reputed to have the longest growing period in the world for Chardonnay, the climate allows the fruit to develop and ripen slowly, hence creating great depth of flavour. 1995 was cooler than normal, and this made for an even longer growing period.



The grapes were picked when flavours were at their peak of intensity, and then they were crushed, drained and pressed under temperature controlled conditions. This retained freshness and flavour, an essential ingredient for fruit-driven wine. A portion of the juice was fermented in stainless steel, whilst a small portion was fermented in new French oak barrels. This barrel fermentation gives a creaminess to the wine which adds to its complexity. Malolactic fermentation has added some buttery characters to the flavour and mouthfeel of the wine, and has enhanced the peachy flavours captured in the vineyard.

The 1995 Chardonnay is once again a very rich and complex wine. Careful oak maturation has ensured that the wine is not dominated by this character, and that the fruit flavours come to the fore.

Served lightly chilled or at cellar temperature, it is a perfect accompaniment to pasta and seafood served with creamy sauces.

Technical Details:

Baumé at Harvest	13.7° Bé
Alcohol	13.2 %
Total SO_2	101 ppm
Volatile Acidity	0.56 g/l
pH	3.26
Total Acidity	7.6 g/l
Residual Sugar	2.21 g/l
Bottling Date	March 1996

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